



SPICED GINGER AND TURMERIC SOUP WITH CHARGRILLED CAULIFLOWER

INGREDIENTS

- 400 ml Country Range Coconut Milk
- 2 tbsp Country Range Korma Curry Sauce
- 1/4 Cauliflower
- 1 tsp Garlic Puree
- 1 inch Fresh Ginger
- 1 tsp Turmeric
- 1 tbsp Cooked Quinoa
- 1 tbsp Country Range Olive-Pomace Oil
- Small Bunch Fresh Corriander

METHOD

1. Fry off the ginger and garlic in a frying pan with a little oil
2. Add the Korma sauce and Turmeric
3. Add the Coconut Milk and bring to the boil
4. Cut the Cauliflower in to florets and char grill on a griddle pan for a couple of minutes
5. Pour the soup in to a bowl and top with the Cauliflower
6. Sprinkle the cooked Quinoa and Corriander Leaves
7. Add a squeeze of fresh lime juice and serve

