



CAULIFLOWER SOUP WITH STILTON EN CROUTES

INGREDIENTS

2 small cauliflowers
1 onion, chopped
2 shallots, finely chopped
75g Country Range Butter
1 tsp Country Range Dried Thyme
2 tsp Country Range Minced Garlic
1 tsp Country Range Dill Tops
2 Country Range Bay Leaves
milk, to cover
1 baguette, sliced
Country Range Extra Virgin Olive Oil
100g Stilton cheese
salt and pepper to taste

METHOD

1. Cut out the stalks of the cauliflower and chop into small pieces.
2. In a large saucepan, gently fry the chopped onion and shallots in the butter with the thyme, garlic and dill.
3. Add the cauliflower pieces and bay leaves and continue to cook for a further 2 minutes.
4. Cover with milk and simmer for 20 minutes. Remove a few florets of cauliflower and set aside to use for decoration.
5. Season the cauliflower mixture to taste and puree to a smooth consistency.

6. Meanwhile, toast the bread and drizzle with a little oil. Sprinkle with the cheese and grill until golden and bubbling. Serve the soup garnished with the cauliflower florets and stilton croutons on the side.