**Potato and Cauliflower Soup**

**Season:** Winter

**Serves:** 20 tastes

**Recipe source:** adapted from Taste.com.au

**Fresh from the garden:** Potato, cauliflower, chives

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| **Equipment:**  Chopping boards  Knives  Garlic crusher  Measuring jug  2 Wooden spoons  Large saucepan  Medium frypan  Stick mixer  Ladle | **Ingredients:**  1 tablespoon olive oil  3 cloves garlic, crushed or chopped  1 onion, finely chopped  1 leek, halved, washed and thinly sliced  750g potatoes, chopped into 2cm cubes  ½ cauliflower, cut into small florets  6 cups vegetable stock  100ml cream  2 teaspoons olive oil  Garnish  125g bacon, fat removed, chopped  Chives, thinly sliced  Croutons |

**What to do:**

1. Prepare onion, leek and garlic as detailed above. Make sure to wash leek thoroughly to remove any grit.
2. Add 1 tablespoon olive oil to the large saucepan and cook leek, onion and garlic for 5 minutes over medium heat for about 5 minutes.
3. Chop cauliflower and potato. Add to the pan along with the stock. Increase heat and bring to the boil. Cover, reduce heat and simmer for 25 minutes, until the vegetables are tender. Stir occasionally.
4. While soup is cooking, prepare bacon garnish. Cook bacon in a little olive oil over a medium heat, until crispy. Set aside until needed.
5. When vegetables are cooked, stir in cream. Taste and season with salt and pepper.
6. Turn off heat and allow to cool for a few minutes, then blend soup with stick mixer until smooth. Add a little milk or stock if the soup is too thick.
7. Ladle into serving bowls. Top with bacon, croutons and chives

**Notes:** Please check whether vegan/vegetarian serves are needed and make sure to reserve some serves without cream and/or bacon if required.