**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 boardsKnivesGarlic crusherMeasuring jug2 Wooden spoonsLarge saucepanMedium frypanStick mixerLadle | **Ingredients:**1 tablespoon olive oil3 cloves garlic, crushed or chopped1 onion, finely chopped1 leek, halved, washed and thinly sliced750g potatoes, chopped into 2cm cubes½ cauliflower, cut into small florets6 cups vegetable stock100ml cream2 teaspoons olive oilGarnish125g bacon, fat removed, choppedChives, thinly slicedCroutons |

**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.