

## Cauliflower Cheese Soup

### NEED:

150g Parmesan, cubed  
30g butter  
1 leek, white part only  
800g cauliflower florets  
500g liquid stock of choice  
200g cream  
Salt and pepper to taste  
Chopped chives for garnish

### DO:

Place Parmesan into HMP and mill **10 sec/speed 10**. Remove from HMP and set aside.

Place butter and leek into HMP and chop **5 sec/speed 5**. Scrape down sides of HMP and sauté **5 min/120°C/speed 2**.

Add cauliflower and stock and cook **15 min/100°C/speed 2**.

Add cream and Parmesan and puree carefully **1 min/speed 8**. Taste and adjust seasoning.

Serve immediately garnished with chives and cheese on toast!