

Cauliflower Soup

Ingredients:

- Cauliflower (middle size)
- 1 Broth Cube (if not available – take instead – salt to taste, 1 pinch turmeric, 1 pinch chili powder, ½ tsp oregano, ½ tsp onion powder, ½ tsp garlic powder)
- Fresh Cream – ½ dl
- Black Pepper
- Fresh Coriander
- Olive oil – 1 tsp each serving (optional)
- White wine – optional



1. Cut the cauliflower in pieces.
2. Boil water and add broth cube. Cook cauliflower in this for 10 minutes.
3. Remove the cauliflower from the water. Save the water.
4. Mix cauliflower to a paste with handheld blender. Mix this paste in the water that you saved, (optional -add 1/2 dl white wine) and cook for few minutes. Add creme, black peppar to taste. Add few coriander leaves and olive oil at the time of serving. Enjoy it hot.