



Let's Make Cream of Cauliflower Soup with Browned Butter

From Jenni Field

What you need:

2 pounds cauliflower, cut into florets

1 cup heavy cream

1 teaspoon kosher salt

several grindings white pepper

4 oz (1/2 8 oz block) cream cheese

3 oz (6 Tablespoons browned butter)*

16 oz (2 cups) low sodium chicken broth or vegetable broth**

1 oz Parmesan Reggiano cheese, finely grated, optional

several gratings fresh nutmeg

Other stuff to know:

*Brown one stick of butter. The Kitchen has a great tutorial for you.

**Leave out the broth to end up with a thick, smooth puree. You can also use water as your liquid if you like.

What to do:

Simmer cauliflower, cream, salt and white pepper in a medium saucepan until the cauliflower is very, very tender, about 15 minutes.

Add the cream cheese, brown butter, broth, optional cheese, and the nutmeg and puree, either in a blender or with an immersion blender.

Taste and adjust seasoning. Thin with more broth if necessary. Serve in whatever way you use, but a garnish of fresh herbs, some fine shreds of Parmesan and a couple of grindings of black pepper is a lovely way to go.

