

HAZELNUT AND ROASTED CAULIFLOWER SOUP

SERVES: 4-6

INGREDIENTS

1 large head cauliflower, cut into florets
1/2 cup whole hazelnuts
4 cups chicken or vegetable broth
1 cup heavy cream
1 large onion, chopped
3 garlic cloves, minced
3 tablespoons olive oil
2 sprigs fresh rosemary
1/4 cup grated Parmesan cheese
Salt and black pepper to taste
Hazelnut oil for drizzling

METHOD

1. Preheat oven to 425°F and line a baking sheet with parchment paper.
2. Toss cauliflower florets with 2 tablespoons of olive oil, salt, and pepper.
3. Spread cauliflower on baking sheet in a single layer. Simultaneously spread whole hazelnuts on a corner of the baking sheet. Roast for 25-30 minutes, stirring cauliflower once halfway through.
4. In a large pot, heat remaining olive oil over medium heat. Sauté chopped onion for 4-5 minutes until soft. Add minced garlic and cook for an additional 1 minute.
5. Transfer roasted cauliflower to the pot. Add broth and rosemary sprigs.
6. Bring to a simmer and cook for 10 minutes. Remove rosemary sprigs.
7. Use an immersion blender to puree until completely smooth. Stir in heavy cream and Parmesan cheese. Roughly chop roasted hazelnuts.
8. Serve hot, garnished with chopped hazelnuts and a drizzle of hazelnut oil.