

Cauliflower soup

Preparation time: 5 mins

Cooking time: 10 mins

Serves: 4 people

Ingredients

- 1 onion, chopped
- 1 tablespoon oil
- generous knob butter
- head of cauliflower, divided into small florets
- 150ml milk
- truffle oil (optional)

Method

1. Gently fry the onion in the oil and butter until soft. Add the cauliflower florets, mix well then add the milk. Cover and simmer until tender. Whizz to a purée in a food processor.
2. At this point you can serve it as a soup: return to the pan, thin with a little more milk, season to taste and serve each bowlful with some truffle oil (optional) drizzled on top, or you can serve the purée as a base for a piece of roasted white fish, surrounded by cooked Puy lentils.