



# Recipe of the Week

## CAULIFLOWER, FRENCH SHALLOT & BACON SOUP WITH GRUYERE TOASTS

The soup may look rather plain but the texture is velvety and it's packed with flavour

### Ingredients

2 tabs butter  
4 shallots finely chopped  
½ cup finely diced rindless bacon  
900g cauliflower florets  
100ml dry white wine  
1.5 litres beef stock  
1 cup water

### Method

1. Melt butter in large saucepan over a moderate heat.
2. Add the shallots and bacon and fry gently for 10 minutes
3. or until the shallots are soft.
4. Add the cauliflower and wine. Turn up the heat, stir to mix well then let the wine bubble for 30 seconds.
5. Add the stock and water and bring to the boil. Simmer for 30 minutes or until the cauliflower is soft.
6. Puree the soup with stick blender or in a food processor. Taste and season with salt and freshly ground black pepper then serve topped with gruyere toasts.

### Gruyere toasts:

7. Cut a sourdough baguette into diagonal slices and toast.
8. Sprinkle with grated gruyere cheese and place under a hot grill until the cheese has melted and is bubbling. Sprinkle the toasts with finely chopped chives and serve.