



Roasted Cauliflower and Leek Soup

Ingredients:

1 head of cauliflower, cut into florets
2 leeks, ends trimmed and cut into 3/4" inch slices
2 shallots, quartered
1/2 cup dry white wine
4 cups chicken or vegetable stock
1/4 cup shredded parmesan, plus more for serving
1/4 cup crème fraiche
kosher salt and freshly ground pepper
olive oil

Instructions:

Preheat the oven to 400 degrees.

Toss the cauliflower florets, leeks and shallot in a large bowl in a tablespoon of olive oil or two and sprinkle generously with salt and pepper. Arrange in a single layer on a baking sheet and roast until very tender, about 30-40 minutes, turning the vegetables halfway through the cooking time.

Transfer the roasted vegetables to a food processor and add 1 1/2 cups of the stock. Puree until smooth. Pour the puree into a large soup pot and add the wine and rest of the stock. Bring to a boil for about 5 minutes (to cook off some of the alcohol) and then turn the heat down to low and simmer for about a half hour covered.

Before serving, stir in the parmesan cheese and crème fraiche. Season to

taste with more salt and pepper. Serve the soup topped with additional parmesan cheese, a drizzle of truffle oil and chopped parsley or chives, if desired.

Serves 4-6 as an appetizer portion, or 2 as main course with leftovers.