

CAULIFLOWER SOUP

4 Portions | Prep time 30 min

INGREDIENTS

1 piece / cauliflower
2 pieces / young carrots
3 pieces / young potatoes
1 piece / spring onion
1 bundle / dill
1 ½ l / vegetable bouillon
200 ml / sour cream 18%.
2 leaves / laurel leaf
4 pieces / allspice
Salt, pepper.

INSTRUCTION

Peel, wash and dice the potatoes. Peel the carrot, wash and cut into slices. Wash the spring onion and cut it into slices. We only use the white part of spring onion. Peel the cauliflower from the leaves and wash it. We divide the roses into smaller ones. Wash the dill and chop it finely.

Put chopped potatoes, carrots and smoke in the pot. We pour the whole thing with vegetable bouillon, which I recommend you to prepare yourself beforehand. The recipe for vegetable bouillon can be found [here](#).

Add laurels leaves, allspice and a little bit of salt. From the moment the bouillon is boiled, boil the whole thing for 10 minutes. Then add the previously prepared cauliflower and cook

PURCHASE LIST

Cauliflower
2 carrots
3 potatoes
Spring onion
Dill
Vegetable bouillon
Cream 18%
Laurel leaves
Allspice

for another 10 minutes. After this time add cream to the soup, previously hardening it with hot broth. We pour the cream in batches, so it doesn't weigh herself down. Then add the chopped dill. We mix thoroughly.

Pour the soup into plates and decorate it with the chive left over from the spring onion.