



The Gathered Green

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CAULIFLOWER, LEEK & BACON SOUP

Thank you to paleomagazine.com for their inspiration towards this great winter recipe, and simplyscratch.com for the picture.

Serves 4

Ingredients

- ½ head of cauliflower (large)
- 4 cups of chicken broth (home-made or additive free)
- 1 leek
- 2 cloves garlic, minced
- 3 celery sticks, leaves and ends removed
- 5 strips of bacon (preferably preservative free)
- 1 cup of grated cheddar (optional)
- small bunch of parsley, chopped finely.
- salt and pepper to taste





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Method

Cut cauliflower, leek and celery into small pieces. Place chopped vegetables and minced garlic into a pot with the chicken broth.

Boil on medium for approximately 1 hour, or until tender.

Allow vegetables to cool slightly before transferring into a food processor.

Process the vegetables to create a smooth soup.

Return pureed vegetables to the pot and simmer on low for a further 15-20 minutes.

In the meantime, pre-heat oven to 200 degrees Celsius.

Chop bacon into small pieces and place on a lined baking tray.

Roast for 10 to 15 minutes, or until crispy.

As an optional extra, add 1 cup of grated cheddar to the pot just before serving the soup into bowls.

Serve soup evenly into bowls.

Sprinkle crispy bacon and chopped parsley over soup.

Add salt and cracked pepper to taste.

Enjoy!

Jane

