

Creamy Roasted Cauliflower Soup

This creamy and comforting soup features roasted cauliflower blended with aromatic spices and herbs. The addition of Adagio's Earl Grey Moonlight tea adds a subtle citrusy note that enhances the overall flavor.

Prep Time: 15 minutes

Cook Time: 45 minutes

1 large head cauliflower, cut into florets
2 T olive oil
Salt and pepper to taste
1 onion, chopped
2 cloves garlic, minced
4 C vegetable broth

1 C coconut milk
1 † ground cumin
1/2 † ground coriander
1/4 † ground nutmeg
1 T Adagio's Earl Grey Moonlight tea
Fresh parsley for garnish

PREHEAT THE OVEN to 400°F.

TOSS THE CAULIFLOWER florets with 1 T of olive oil, salt, and pepper. Spread on a baking sheet and roast for 25-30 minutes, or until golden brown.

IN A LARGE POT, heat the remaining olive oil over medium heat. Add the onion and garlic, and sauté until fragrant, about 5 minutes.

ADD THE ROASTED cauliflower, vegetable broth, coconut milk, cumin, coriander, and nutmeg.

BRING TO A BOIL.

REDUCE HEAT and simmer for 15 minutes.

ADD THE EARL GREY Moonlight tea and simmer for an additional 5 minutes.

USE AN IMMERSION blender to blend the soup until smooth. Adjust seasoning to taste.

GARNISH WITH fresh parsley before serving.