



Cauliflower Gazpacho

SOUP:

1	tbs	Olive Oil
2	tbs	Thyme Leaves Chopped
1/2	cup	Diced Leek white only
1/2	head	Cauliflower
1	cup	Peeled and Diced Gold potatoes
2	cups	Vegetable or Chicken stock
1/4	cup	Cream
		Salt & Pepper to taste

GARNISH:

1/2	cup	Olive oil
1	tsp.	Smoked chili powder

DIRECTIONS:

Put Olive Oil in a medium sauce pan over low heat. Add leek, thyme, cauliflower and potato. Cover and cook until tender stirring frequently. Add stock and season with salt and pepper. Puree in blender carefully and return to the stove. Bring to a simmer and add cream. Bring to a boil and finish with cream adjusting salt & pepper. Chill before serving. For the garnish blend oil and chili powder and set aside while soup chills.



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