

INGREDIENTS:

- 1 medium cauliflower
- 2 tablespoons finely-chopped shallots
- 2 celery sticks, de-stringed and very finely chopped
- 25g butter
- 1 teaspoon each salt, ground coriander and ground cumin
- half a teaspoon turmeric
- half a green chilli, very finely chopped
- 1.2 litres warm chicken stock
- 8 rashers smoked streaky bacon
- 4 slices white bread, crusts removed and cut into cubes
- 2 tablespoons olive oil

TIME: 45 mins**SERVING:** 4 people

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Trim the cauliflower, roughly chop the florets and finely chop the core. In a large heavy-based pan melt the butter, add the shallots and celery and sweat gently for five to six minutes. Add the cumin, coriander and turmeric and cook gently for two minutes. Add the stock, chilli, salt and cauliflower and simmer, covered, for 15 minutes. Meanwhile heat the oven to 200C gas mark 6, toss the bread cubes in the oil, arrange on a foil-lined baking sheet and bake for 10 minutes, turning occasionally, until lightly browned. Grill the bacon rashers and, once cool, place in a plastic bag and use a rolling pin to form into crumbs. Use a stick blender to reduce the soup to a smooth texture, check the seasoning, pour into serving bowls, top with bacon crumbs and serve with the croutons.

Enjoy! Malcolm & Julie Pyne

YOUR NOTES: