








Beckett's Farm

STARTERS

Cauliflower Cheese Soup



-  1 tbsp butter
-  1 onion, finely chopped
-  1 large cauliflower, cut into florets
-  1 potato, peeled and cut into chunks
-  100g Fowlers mature cheddar cheese, diced
-  400ml milk
-  Salt and pepper
- 700ml vegetable stock

Method

1. Heat the butter in a large saucepan, add the onion and cook until softened approximately 5 minutes. Add the cauliflower, potato, stock and milk to the pan and season with salt and pepper
2. Bring to the boil, then reduce the heat and leave to simmer for 30 minutes, until cauliflower is soft and the potato almost collapsing
3. Pour ingredients into a food processor and blend until creamy and thick. Top up with more milk to thin a little
4. When soup is ready to be served, warm through, ladle into serving bowls and top with the cheese pieces

Ingredients serve 4