

cream of cauliflower soup

Gordon Ramsey

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This is a creamy and comforting soup, perfect for this time of the year. As a starter to a three-course Christmas menu, you will only need to serve a small portion, but this is also a great warming soup to have for lunch with some good bread after a walk on a chilly day.

- Serves: 8
- Total time: 30 mins
- Skill level: Easy peasy
- Costs: Cheap as chips
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Ingredients

For a special touch, look out for truffle-infused oil in suprmarket and delis. It's not cheap but it lasts a while.

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- 1 large or 2 medium cauliflower(s), about 1.2kg
- 25g butter
- 1 tbsp olive oil
- 1 large potato, about 250g, peeled and roughly chopped
- 1 onion, peeled and chopped
- 1.2 litres chicken or vegetable stock
- 400ml whole milk
- 100ml double cream

Croûtons

- 2 tbsp olive oil or goose fat
- 2 slices day-old country-style bread, about 50g, cut into cubes

To finish

- Truffle-infused oil, to drizzle

Method

1. Remove the stalk from the cauliflower and cut into florets. Heat the butter and olive oil in a large saucepan, then tip in the cauliflower florets, potato and onion. Sweat together for about 10 minutes over a low heat, stirring occasionally, until the vegetables have softened but not coloured.
2. Pour in the stock and bring to the boil. Add the milk with some seasoning and return to a simmer. Now simmer, uncovered, for 10–15 minutes until all of the vegetables are soft. Add the cream and purée the soup using a freestanding or handheld stick blender until smooth.
3. For the croûtons, heat the olive oil or goose fat in a frying pan over a medium heat. Add the bread cubes and fry until golden and crisp, turning frequently. Drain on kitchen paper and sprinkle with a little sea salt.
4. Return the soup to a clean pan, check the seasoning and reheat gently. Ladle into warmed bowls, drizzle over with a little truffle oil and scatter a few croûtons on top. Serve immediately.

Extracted from '*Christmas with Gordon*' by Gordon Ramsay, published by Quadrille (£15, hardback), only available at Tesco Photography © Chris Terry

By Gordon Ramsay

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Nutritional information

Guideline Daily Amount for 2,000 calories per day are: 70g fat, 20g saturated fat, 90g sugar, 6g salt.

<http://www.goodtoknow.co.uk/recipes/510253/gordon-ramsay-s-cream-of-cauliflower-soup>