

Cauliflower & Gruyère Soup

• SERVES 4-6 • PREPARATION 10 MINS • COOKING 20 MINS

1 tbsp olive oil
3 medium potatoes, chopped
1 medium head cauliflower, chopped
5 cups chicken stock
200g Gruyère cheese, grated
½ baguette*, sliced

**Note: Baguette available at Coles stores with in-house bakery only.*

1 Heat oil in a large saucepan on medium. Add potato and cauliflower. Cook for 2 mins, stirring. Add stock and bring to boil. Reduce heat to low, cover and simmer for 20 mins, until vegetables are tender. Using a hand blender, puree until smooth. Season with salt and pepper to taste.

2 Place bread slices onto a tray. Lightly toast each side under a grill. Sprinkle each slice with a little cheese, reserving some for topping. Grill for 1-2 mins, until golden and bubbling. Ladle cauliflower soup into bowls. Lay cheesy toasts on soup as shown and top with extra cheese.



* **\$3.50** per serve as at June 2009