



## CAULIFLOWER VICHYSOISE IN MARTINI GLASSES

1 OZ. OLIVE OIL  
1 MEDIUM ONION  
1 GARLIC CLOVE  
1/8 TEASPOON GROUND NUTMEG  
4 TO 5 CUPS VEGGIE STOCK OR WATER  
1 CUP WHITE WINE  
1 TEASPOON SALT  
1/8 TEASPOON WHITE PEPPER  
1 1/2 POUNDS FRESH CAULIFLOWER  
1 CUP LEEKS  
1/2 CUP HEAVY CREAM  
ORANGE ZEST

START SOUP POT OVER MEDIUM HEAT WITH 1 OZ. OF OLIVE OIL.  
ADD AND COOK ONIONS AND LEEKS, GARLIC AND NUTMEG.

### STIR IN:

VEGGIE STOCK, WHITE WINE, SALT, WHITE PEPPER & CAULIFLOWER.  
BRING TO A BOIL, REDUCE HEAT AND SIMMER UNTIL CAULIFLOWER IS TENDER - 15 TO 20 MINUTES.

PUREE UNTIL SMOOTH.

RETURN TO POT. STIR IN 1/2 CUP HEAVY CREAM. SIMMER BRIEFLY AND LET COOL.

LADLE INTO MARTINI GLASSES AND GARNISH WITH ORANGE ZEST.

THE MARTINI GLASSES CAN BE FILLED BEFORE YOUR GUESTS ARRIVE AND  
SET NEXT TO YOUR FINGER SANDWICHES.

