

# FOXWOODS FOOD & WINE FESTIVAL

# TOBY HILL

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## CAULIFLOWER SOUP

Serves 4

### INGREDIENTS:

1 head cauliflower, cored and broken into small pieces  
2 shallots, peeled and roughly chopped  
2 garlic cloves, peeled and crushed  
½ cup olive oil  
1 cup vegetable stock  
1 cup crème fraîche  
Salt and freshly ground black pepper, to taste  
¼ lb. unsalted butter  
4 thyme sprigs, picked

### DIRECTIONS:

To make soup, in hot, heavy-bottomed stockpot, combine cauliflower, shallots, garlic, olive oil and pinch of salt and pepper. Turn heat down to medium to medium-low and cover with lid. Sweat vegetables, stirring occasionally, until cauliflower is very soft. Transfer to blender and purée. Add hot vegetable stock and crème fraîche to adjust the consistency. Adjust seasoning with salt & pepper and pass through sieve.

Prepare brown butter by heating butter at medium temperature until it browns slightly and takes on nutty aroma. Add thyme leaves, pinch of salt & pepper and remove from heat.

### TO SERVE:

Serve soup with garnish of brown butter and Kelley's Katch Paddlefish Caviar or substitute any good quality caviar.