

## Creamy Cauliflower Soup with Apple Chutney and Smoked Bleu

### SOUP:

As needed	Olive oil
1 Tbsp.	butter
2 each	onions, yellow, peeled and finely chopped
4 each	shallots, peeled and finely chopped
4–6 sprigs	thyme
2 heads	cauliflowers, leaves trimmed away, florets separated and roughly chopped
8 cups	vegetable stock
4 Tbsp.	crème fraîche
To taste	salt and pepper

### PEAR CHUTNEY:

1/3 cup	dried golden raisins
1 pinch	saffron
2 Tbsp.	butter
3 each	apple, cored, peeled and chopped
1/4 cup	apple cider
2 Tbsp.	sugar
3 sprigs	thyme, leaves- stems removed
1 each	lemon - zest of
1 each	cinnamon stick
To taste	Coarse sea salt and pepper

6 oz. smoked bleu cheese - garnish

### INSTRUCTIONS:

#### FOR THE SOUP:

Pour a little olive oil and the butter into a large saucepan placed over medium heat. Once the butter has melted, add in the onions, shallots and the thyme, and cook until the onions are soft and translucent, about 5–7 minutes. Add in the cauliflower, stock and season with some salt and pepper. Simmer for 20–30 minutes or until the cauliflower is completely soft.

Process the soup either in a blender or with an immersion blender until the soup is completely smooth. Whisk in the crème fraîche and keep the soup warm until you are ready to serve it. Serve the soup in warm bowls with a spoonful of the apple chutney in the middle of each bowl and sprinkled with smoked bleu cheese.

#### FOR THE APPLE CHUTNEY:

Soak the saffron in a small bowl of hot water with the raisins for 10 minutes. Melt the butter in a medium saucepan and add the remaining ingredients and any liquid from soaking the raisins. Cook for 10 minutes. You should have a soft golden mixture. If needed, season with some coarse salt and pepper.

