

Cauliflower and pear cream with smoked bacon

Recipe for 4 persons

Description

Creamy sweet and savoury soup, perfect for cold winter evenings. Cauliflower and Anjou pear simmered in chicken stock with a crunchy topping of smoked bacon.

Note

Place the pears in water with a dash of lemon juice after cutting them to prevent their oxidation.

Ingredients

For the cauliflower and pear cream

- 1 Unit(s) Onion
- 0.50 Unit(s) Cauliflower
- 2 Unit(s) Anjou pear
- 10 Gr Flour
- 750 Ml Chicken stock
- 100 Ml Cream 35%
- 100 Gr Smoked bacon

- Olive oil
- Salt and pepper

Preparation

- Preparation time **30 mins**

General preparation

Cut the bacon into small pieces. Slice the white onion. Cut the cauliflower into pieces. Peel the pears, remove the cores and cut them into pieces.

Cauliflower and pear cream preparation

In a saucepan, fry the bacon for 5 to 10 minutes until crisp. Remove the bacon from the pan and fry the onion in that pan over medium heat. Add the cauliflower and cook for 4-5 minutes until it caramelizes a bit. Add in the flour and cook for 1 minute while stirring. Pour the chicken broth in. Add the pears and cook for 20 to 25 minutes. Blend the soup with a hand blender. Adjust seasoning with salt and pepper then add the cream.

To serve

Pour the soup into the bowl. Garnish with crispy bacon bits and a drizzle of olive oil.

Bon appétit!