

Cooking up Cream of Cream of Cauliflower Soup

By Jerry Marlowe

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A post-Easter greetings to all you kind and over-indulged readers.

Hopefully, you saved a little room in your tummies for this week's culinary contribution. Wife Willi and I stumbled onto this savory soup way back in 2013. We made some variations and have repeated it quite often.

I do wish the recipe will become one that you kind readers might like to try and enjoy as much as we do. Let's call it CREAM

OF CREAM OF CAULIFLOWER SOUP.

And away we go as the famous Jack E. Leonard used to start his memorable comedy show off with. Here is what you will need.

2 fresh leeks with roots trimmed ... and include an inch of the green portion as well. Wash to remove any dirt and dry and slice thinly crosswise.

1 celery rib chopped coarsely. Heat 2 tbs each of olive oil and butter in your pan over low heat. Now add the celery and garlic and cook till softened.

Add 2 tsp curry powder plus a heaping tbs of fresh chopped ginger and cook over low heat for another minute or so.

Now add six cups of good chicken stock or broth, the juice of a half of a lemon, and one head of cauliflower which you have cored and broken into the little florets.

Cook that to boil and reduce that to a simmer until the cauliflower is very tender. This might take 10 to 15 minutes.

Cool it a bit and now purée it all in your food processor until very smooth.

Now add a cup of coconut milk and salt and pepper to taste.

I do hope you will enjoy this creative potage as much as we always do. Thanks for your kind words when I run in to you around town.