

K's Kitchen: Creamy, rich cauliflower soup

By Kathryn Reed

There are many wonderful things to embrace about the changing seasons. In the food world, it means soup.

As a vegetarian it can be frustrating to eat out and not be able to get the soup. So many places use chicken or beef broth even for what otherwise would be a vegetarian soup.

This just means having to make more soups at home. The best thing about this is having leftovers. With this particular soup, it got thicker with time. Adding water would be an option if the thickness is not to your liking. The flavors were still just as wonderful as the first night.



Cauliflower Soup with Feta

1 medium size head of cauliflower

$\frac{1}{4}$ C olive oil

2 medium leeks, white and light green parts only, coarsely chopped

5 large garlic cloves, minced

Kosher salt

1 large baking potato, cut into 1-inch pieces

1 C dry white wine

1 quart vegetable broth

3 thyme sprigs, plus 2 teaspoons chopped leaves

8 Brussels sprouts, separated into leaves or rough chop

4 ounces crumbled Feta

2 T chives, chopped

$\frac{1}{2}$ C heavy cream

Chop one-quarter of the cauliflower into half-inch florets, while coarsely chopping the rest.

In large saucepan cook the leeks and garlic in 2 tablespoons of oil over medium heat. Add pinch of salt.

Add potato and chopped cauliflower, then wine. Cook until half the wine is gone.

Add the stock and thyme sprigs. Bring to a boil.

Simmer for about 30 minutes.

On a rimmed baking sheet toss the cauliflower florets and Brussels sprouts with remaining olive oil and a little salt. Roast at 375 degrees for 15 minutes or until lightly browned, tossing occasionally.

Mix cheese with chives and chopped thyme.

Remove thyme sprigs.

Puree soup until smooth. Slowly stir in cream.

Ladle into bowls and top with roasted vegetables and cheese mixture.