

HOW TO MAKE

cauliflower and roquefort soup

Shopping list

- 2 small yellow onions
- 1 large cauliflower
- 10 to 12 sage leaves
- Salt and pepper
- 1 cup of heavy whipping cream
- 6 oz roquefort
- 2 oz roquefort
- 6 sage leaves

Step

What to do

What you need (serves 6)

Marguerite's tip

1

Prepare the cauliflower: wash and separate the florets. Discard the tough center. Chop the onions. Melt the butter and slowly cook the onions in it. Add the sage leaves, then the cauliflower. Season and add enough water to come to half the level of the content of the saucepan. Bring to a simmer and cook for 20 minutes (or until the cauliflower is tender).

- 2 small yellow onions
- 1 large cauliflower
- 10 to 12 sage leaves
- Salt and pepper

«a little drizzle of olive oil makes a nice finish in the serving bowls»

2

Add the Roquefort and the cream, stir and cook for 5 more minutes. Blend with a hand blender and adjust the seasoning.

- 1 cup of heavy whipping cream
- 6 oz roquefort

3

Lightly fry some extra sage leaves in a very little olive oil for the decoration.

- 2 oz roquefort
- 6 sage leaves

4

Serve in little bowls with a few Roquefort crumbs on top and the fried sage leaves.

