

Fire Roasted Cauliflower and Yam Soup **With Russian Mustard and Potato Gaufrette**

Ingredients:

(makes 6 servings)

- 1 small head cauliflower chopped into small florets
- 2 tbsp (25 ml) olive oil
- 2 tbsp (25 ml) butter
- ¼ cup (60 ml) Shallots
- 1/4 cup (60 ml) chopped shallot
- 2 cloves garlic, minced
- 1/4 tsp (1 ml) dried thyme
- 1/4 cup (60 ml) white wine
- 1 stalk celery, minced
- 1 large yam, diced to 1/4 inch (1/2 cm) pieces
- 6 cups (1.5 L) vegetable stock
- 1 cup (250 ml) 35% cream
- 1/2 cup (125 ml) shredded cheddar cheese
- 1/2 tsp (2 ml) garam masala
- 1 1/2 tsp (7 ml) dry mustard powder
- 3 tbsp (45 ml) Russian sweet mustard
- 2 tsp (10 ml) Cider vinegar
- 2 tbsp (25 ml) freshly chopped parsley
- Kosher salt and freshly ground pepper, to taste

Directions:

1. Preheat broiler to 400° F (200° C).
2. In a bowl combine florets with oil and toss thoroughly.
3. Place florets on a perforated sheet pan and place on broiler, stirring until golden in colour.
4. In a heavy bottomed stockpot, melt butter and sauté the leek, shallot, garlic, thyme and celery.
5. Add white wine. Add yam, cauliflower, vegetable stock, garam masala, dry mustard, Russian
6. Sweet mustard and simmer for 20 minutes or until the yam and the cauliflower are soft.
7. Add the cream, cheddar cheese and heat gently. Season to taste
8. with salt, pepper, white wine vinegar and parsley.

From the kitchen of Chef Leo Pantel
Executive Chef at the Conexus Arts Centre

