

Cauliflower & Chorizo Soup

This is a proper silky smooth soup that goes amazingly well with the crispy chorizo. Perfect for a quick and easy lunch, as a starter or as the main event.

It especially goes well when it's cold and chucking it down outside. Is there anything more comforting than a warm soup and a cold day?



Serves: 2

Prep Time: 10 minutes

Rest/Marinate Time: 0

Cooking Time: 30 minutes

Ingredients

- 1 large cauliflower, cut into florets.
- 1 large potato, cut into similar size as the florets.
- 100 g of chorizo sausage, cut into slices or little cubes.
- 1 large white onion, sliced.
- 20 g of Parmigiano Reggiano, grated (optional).
- 500 ml of chicken stock.
- 500 ml of full-fat milk.
- 2 knobs of butter.
- Salt & White pepper.
- 1 handful of fresh parsley, roughly chopped.

Method

- Start by slowly frying your onions with a pinch of salt over a medium heat. You want to cook them until they are soft but without too much colour, around 7-10 minutes.

- Once the onions are soft add the cauliflower florets along with the potato and give everything a good mix then add the stock and the milk. You want enough liquid to cover everything in the pan, add more liquid if necessary. Turn the heat right down and simmer till the cauliflower and potato are tender around 20 minutes.
- When the tender turn off the heat and remove a few florets for garnishing. Add the Parmigiano if using and mix, then using a ladle transfer to a food blender and whizz to a smooth and silky consistency or whizz in the pan using a stick blender. Season with salt and the white pepper then place on a very low heat to keep warm.
- In a frying pan add the knobs of butter followed by the reserved florets and cook on a high heat till they are chard then place on some kitchen paper.
- Clean the frying pan, put on a medium to high heat, add a splash of oil and fry the sliced chorizo on both sides till nice and crispy then place on some kitchen paper reserving the chorizo oil.
- Pour the soup into a bowl, top off with the chard florets, crispy chorizo, drizzle with the chorizo oil and sprinkle with the parsley. If you are using the Parmigiano you could grate a little more over the soup.