

## *Ideal for your Robalec Soup Warmer*

*Respect your Cauliflower - use a good quality Vegetable Stock!*

### *Ingredients* *- serves 6*

- 3 cauliflowers, cut into small florets
- 6 tsp ground cumin
- 6 tsp hot paprika
- 3 tsp ground coriander
- 1½ tsp ground cinnamon
- 6 tbsp olive oil
- Salt and pepper to taste
- 3 small onions, chopped
- 6 cloves garlic, chopped
- 6½ cups vegetable stock
- 6 tbsp chopped parsley, plus extra to serve
- 1 cup natural yoghurt

### *Prep & Cook Time* *45 mins*

### *Directions*

#### *Make the soup:*

- Preheat the oven to 220°C
- Place half the cauliflower florets in a bowl. Combine the cumin, paprika, coriander and cinnamon. Add 2 teaspoons of the spice mix to the cauliflower, along with 1 tablespoon of olive oil. Season well and toss until evenly coated
- Spread the cauliflower in a single layer on an oven tray lined with baking paper and roast for 20 minutes until golden. Turn oven off leave the cauliflower inside until you're ready to serve
- Heat 1 tablespoon of olive oil in a saucepan over medium heat.
- Add the remaining cauliflower, onion, garlic and pinch of salt and cook, stirring occasionally, for 7–8 minutes until the vegetables soften
- Add remaining spice mix and cook for 1 minute until aromatic
- Pour in vegetable stock, bring to the boil, reduce the heat, simmer covered, for approx 20 minutes until the cauliflower is tender
- Remove from the heat

#### *Transfer to your blender*

- Transfer the soup to a blender (or use an immersion blender in the pot) and puree with the parsley until smooth
- Stir through half yoghurt and adjust the seasoning to taste

#### *Place in the Robalec Soup Warmer*

- Keep in your Robalec Soup Warmer for sale to your customers
- Serve to your customers and top with roasted cauliflower
- Drizzle with the remaining yoghurt and scatter over the extra parsley



# *Middle Eastern inspired - spiced cauliflower soup*