



INGREDIENTS:

1 Head of Cauliflower	2 Medium sized Onions, diced
2 Cloves of Garlic, crushed	50g Butter, diced
2 Sprigs of Thyme	300mls Milk
20mls Olive oil	200mls Double cream
1 Bay leaf	100mls Good Quality Chicken stock
6 White Peppercorns	

GARNISH:

4 Tablespoons Truffle oil	2 Tablespoons Chopped Chives
300g Smoked Salmon	Salt and Pepper to taste

METHOD:

- 1) Break the cauliflower down into florets
- 2) Place medium sized pot onto medium heat and allow warming, adding the olive oil, diced onion and crushed garlic, stir until softened without colouring.
- 3) Add the bay leaves, butter, peppercorns and thyme and allow to sauté for a further minute, then add cauliflower.
- 4) Pour in the chicken stock, milk then bring to the boil, add seasoning and allow to simmer for 12-15 minutes. Take off heat and let infuse for 20 minutes.
- 5) Take out the bay leaf and thyme, using a bar blender process until smooth, pass through sieve, taste and season appropriately.
- 6) To serve, bring back up to the boil and then add cream, garnish with julienne of smoked salmon, chopped chives and truffle oil.

ENJOY.....