



Cauliflower and Gruyère Cheese Soup

NIBBLEDISH CONTRIBUTOR

Ingredients

- 1 brown onion, finely chopped - 1 tablespoon extra virgin olive oil - 1 large head of cauliflower, roughly chopped – 2 potatoes, cubed - 6 cups chicken stock - 1/2 cup grated Gruyère cheese - White or black truffle oil (for drizzling) - Parmesan shavings (to serve)

Instructions

1. Sauté onion in a large soup pot for about five minutes or until tender. 2. Add the potato and cauliflower and cook, stirring until well coated in the oil and onion mixture. 3. Add the chicken stock and bring to boil. Reduce heat to medium-low, cover, and simmer until cauliflower is tender, about 20-30 minutes. 4. Puree 3/4 of the soup in a processor or blender. Return to same pan and bring to a simmer. Season with salt and cracked pepper. 5. Ladle soup into bowls. Sprinkle with parmesan cheese shavings, drizzle with truffle oil and serve with crusty bread.