Cauliflower Soup

NIBBLEDISH CONTRIBUTOR

Ingredients

- 1 cauliflower - 1 onion - 4 strips of smoked bacon - 1 liter of vegetable stock - 1/2 half liter of milk - 1 cup of cream - parsley - nutmeg - salt and pepper - 2 eggs - butter

Instructions

1. chop up the onion and the bacon finely 2. heat up some oil in a pot 3. add the bacon and onion to the pot 4. fry until golden 5. cut up the cauliflower and add to the pot 6. add the stock and boil until the cauliflower is done 7. add the milk and cream 8. season with nutmeg, parsley and salt and pepper 9. separate the whites from the yolks of the two eggs and add the yolks to the pot 10. blend everything with a hand blender 11. heat it up again 12. sprinkle some more parsley on top