



# Cauliflower Mushroom Soup

NIBBLEDISH CONTRIBUTOR

## Ingredients

250 mm water  
1 half cauliflower in small pieces  
100 gr mushrooms, cut in pieces  
100 ml cream  
stock from a cube  
some bacon  
rated cheese  
Some chilli flakes  
Some lemon juice

## Instructions

cook the cauliflower in the water for about 10 min.

in the mean time fry the mushrooms in some oil  
and fry the bacon on a dry pan.

Put the cauliflower and water in the food processor and process it. Add some water if it is too dry

Put the cauliflower and water back in the pan.  
Add the stock, cream and cheese  
Cook everything till heated though.

Add the mushrooms to the soup.  
Add chillie flakes to taste

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add lemon juice to taste.

Scoop the soup in a bowl.  
And put the fried bacon on top