

CAULIFLOWER SOUP



Category: Soups and Stocks

Created: on 2017-09-18
Qualified by: Supercook AUS
Suggested by: yvetteholmes
Total preparation time:

33:35 Minutes

INGREDIENTS FOR 4 SERVES

| 2 | Medium carrot, cut into 3cm slices |
|-----------------------|--|
| 1 | Medium head cauliflower, broken into florets |
| 2 | Medium celery sticks, cut in quarters |
| 2.5 cup (AUS 250 ml) | water |
| 2 teaspoon | Vegetable/chicken stock |
| 3 tablespoon 15ml | butter |
| 3 tablespoon 15ml | plain flour |
| 3/4 teaspoon | salt |
| 1 pinch | ground black pepper |
| 2 cup (AUS 250 ml) | milk |
| 1 cup (AUS 250 ml) | cheese, shredded |

STEP BY STEP - PREPARATION

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