## SUPER COOK

## BUTTER LEMON SALMON AND CAULIFLOWER SOUP - 2 IN 1



Category: Fish and meat main courses

Created: on 2024-09-16 Qualified by: Supercook SG Suggested by: CerCad Total preparation time: 36:17 Minutes

Suitable for machine:

- Supercook SC350
- Supercook SC400

#### **INGREDIENTS FOR 4 SERVES**

500 gram	Salmon Fillets, approx 1-3 pieces with skin
0.25 teaspoon	salt
3 clove	garlic
1.5 tablespoon 15ml	honey
1.5 tablespoon 15ml	lemon juice
1 piece	Lemon, cut into thin slices
1 tablespoon 15ml	fresh parsley, chopped
3 pinch	cayenne pepper
50 gram	butter
<b>300 gram</b>	Caulifower Florets
80 gram	Yellow Onion, cut into quarters
25 gram	butter, room temperature
100 gram	Potatoes, cut into cubes
10 gram	Chicken / Vegetables stock cubes
700 gram	water
0.5 teaspoon	salt
0.5 teaspoon	Ground Black Pepper, adjust to taste

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### STEP BY STEP - PREPARATION

To see the full recipe, please log in.

### TOOLS









