SUPERCOOK

# 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 |
| **300 gram** | 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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100 pieces Parsley / Baking Paper Milk / Baking Paper Temperature

## STEP BY STEP - PREPARATION

To see the full recipe, please log in.

## TOOLS

Mixing knife (sharp)

Spatula

Vapore

Measuring cup (MC)

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