

Cauliflower and Leek Soup

Recipe By Rivky Kleiman



Cooking and Prep:  2 h

Serves:  10

No Allergens

Preference: Parve

Difficulty: Easy

Occasion: Passover

Diet: Vegetarian, Vegan,
Pescetarian, Gluten Free, Low
Fat, Paleo, Low Carb, Sugar
Free

Source: Family Table by
Mishpacha Magazine

Always looking for something new and different led me to concoct this delectable, easy-to-prepare soup.

Ingredients (12)

Main ingredients

- 2 leeks (white and light green part), washed and sliced
- 2 large white onions, sliced
- 1 head of garlic, peeled (about 15 whole cloves)
- 2 pounds fresh or frozen cauliflower

- 1/4 cup **Bartenura Olive Oil**
 - 2 small-medium zucchini, peeled and chunked
 - 7 cups water
 - 1/4 cup **Tio Pepe Light Sherry** or other sherry cooking wine
 - 3 tablespoons kosher salt
 - 1/2 – 3/4 teaspoons black pepper
 - 1 tablespoon **Bartenura Balsamic Vinegar** or lemon juice
 - 1/8 – 1/4 teaspoon crushed red pepper flakes
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Start Cooking

Make the Soup

1. Preheat oven to 350 degrees Fahrenheit. Line a baking sheet with parchment paper.
2. Toss leek, onion, garlic cloves, and cauliflower with olive oil. Roast for 35–40 minutes.
3. In an 8-quart pot, place water, sherry cooking wine, kosher salt, pepper, balsamic vinegar or lemon juice, and crushed pepper flakes. Add in zucchini chunks and roasted vegetables and bring to a boil.
4. Lower heat and simmer for 40 minutes. Puree soup with an immersion blender.

Note:

This soup freezes beautifully.

Credits

Photography: Hudi Greenberger.

Food Styling: Renee Muller.