



Dubarry Cauliflower Soup

Ingredients for 1.3 litre preparation

CAULIFLOWER	500 G	BUTTER	12 G	NUTMEG	1 PINCH
LEEKS, WHITE PART ONLY	1	DOUBLE CREAM	80 ML	CHERVIL	
WHITE STOCK	400 ML	EGG YOLKS	40 G		
MILK	400 ML	SALT			

	Ingredients	Weight	Action	Heat setting	Speed	Time	Lid opening	Comments
1	Butter Leeks	12 g 1	Put in bowl	105°C	Intermittent OIOI	7 min	Open	
2	Cauliflower White stock Milk	500 g 400 ml 400 ml	Add	100°C	200 rpm	20 min	Closed	
3	Double cream	80 ml	Add	–	3,500 rpm	5 min	Closed	
4	Egg yolks	40 g	Add	–	3,500 rpm	3 min	Open	
5	Salt Nutmeg Chopped chervil	– 1 pinch –	Add	–				Taste and adjust seasoning



CHEF'S TIP

The cauliflower can be replaced with any equivalent vegetable (broccoli, purple cauliflower, etc.)