

# TRUFFLED CAULIFLOWER AND PARSNIP SOUP

WHIM HOSPITALITY



## INGREDIENTS:

- ¼ Cup – Olive Oil
- 2 Quart – Cauliflower, Rough Chop
- 1 Quart – Parsnip, Rough Chop
- 1 Quart – Green Apple, Rough Chop, Skinned and Cored
- 1 EA – White Onion – Rough Chop
- 4 EA – Garlic, Chopped
- 1 TSP – Chile Flake
- 2 TBLS – Salt
- 1 TBLS – Ground Black Pepper
- ½ LBS – Butter
- 1 Quarts – Vegetable Stock
- 1 Quart – Heavy Cream
- 2 Cans - Coconut Milk
- Juice of 1 Lemon
- ½ cup – Truffle Oil

## DIRECTIONS:

1. In a large sauce or soup pot sauté; Olive Oil, Cauliflower, Parsnip, Green Apple, White Onion, Garlic, Butter, Salt and Pepper on medium heat for about 10 minutes.
2. Add Vegetable Stock, Heavy Cream, Coconut Milk and bring to a slow simmer.
3. Simmer on low heat for about 45 minutes or until vegetables are soft and cooked through.
4. Blend in blender until smooth.
5. Place back into pot and simmer on low for 5 minutes.
6. Add Lemon Juice and Truffle Oil.
7. Taste and adjust seasoning if necessary.
8. Cool and serve the next day if possible.

Enjoy!

NOTES: Garnish with toasted pumpkin seeds, fresh herbs, and olive oil.



CHEF JESSE GENOVESE

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2001 W US HWY 290  
Dripping Springs, TX 78620

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