

CAULIFLOWER AND CELERIAC BISQUE WITH CRISPY PANCETTA AND TRUFFLE

SOHO CATERING & CONSULTING



INGREDIENTS:

- 1 head of cauliflower, trimmed of leaves and cut into florets and stems
- 1 lb. of celery root, peeled, large dice, hold in cool water with splash of lemon or milk
- 8 oz. onions, medium dice
- 4 oz. fennel, medium dice
- 4 cloves garlic, crushed and minced
- 1.5 quarts of light chicken or veggie stock
- 6 oz. heavy cream
- 3 oz. of butter, or light olive oil for sauteing
- Fresh thyme, about 5 sprigs picked and chopped
- 2 tbsp salt or to taste, 2 tsp. white pepper or to taste

DIRECTIONS:

In a large deep sauce or soup pot, melt butter or oil and add onions, fennel and garlic. Sweat on medium-high heat for 6-8 minutes until soft and fragrant but being mindful not to brown while cooking, adjust heat lower if necessary. Add cauliflower and celery root and stock. Simmer for 25-35 minutes covered until the celery root is tender and knife inserted gives no resistance.

Add cream and simmer uncovered for another 5-7 minutes. Cool soup to just warm and season to taste.

Transfer soup to blender and puree to smooth consistency, add fresh thyme and adjust by adding more liquid to thin if necessary for preference. Season to taste. To serve soup, heat and ladle into bowls. Top with chards of crispy pancetta, chopped chives, and swirl of truffle oil.

VARIATIONS: Try adding veggies such as paprika roasted oyster mushrooms, wilted kale with chopped marcona almonds, or grilled asparagus.

This soup also freezes well, and would make a great finishing sauce for grilled and roasted chicken or fish as well!



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