



Cauliflower soup & beer bread

Recipe by Raema Hughes

INGREDIENTS

- 20g butter
- 1 onion, chopped
- 1 stick celery, chopped
- 1 potato, chopped
- ½ teaspoon ground nutmeg
- 750 g cauliflower, cut into florets
- 1 litre chicken or vegetable stock
- 1 cup cream
- Creamed blue cheese

DIRECTIONS

CAULIFLOWER SOUP

1. Melt the butter in a large saucepan.
2. Cook the onion for 1-2 mins.
3. Add the celery, potato and nutmeg.
4. Cook, stirring for a further 2-3 minutes and then add cauliflower and stock.
5. Bring to the boil then reduce heat and simmer for approx 20 minutes or until vegetables are tender.
6. Place in food processor in batches and process until smooth. Return to pan, add the cream and season to taste.
7. Reheat gently, but do not allow to boil.
8. When serving, add a teaspoon of soft blue cheese to each serving.



Sundays

with Lucie Cutting

on 936AM and the ABC listen app



INGREDIENTS

DIRECTIONS

BEER BREAD

- 450 g Self Raising Flower
- 1 tablespoon sugar
- 330 ml beer
- 1 teaspoon mixed herbs.

1. Mix all ingredients together.
2. Bake in large loaf tin at 180 degrees for 50-55 minutes.



Sundays

with Lucie Cutting

on 936AM and the ABC listen app