





# Curried Cauliflower Soup

Makes 8 servings

2 large heads cauliflower, broken into small florets, the stems chopped  
4 tablespoons butter  
2 onions, diced  
2 ½ teaspoons salt, divided  
¼ cup Thai red curry paste  
1 teaspoon grated lemon zest  
1 cup white wine  
3 cups chicken stock  
2 (13.5-ounce) cans coconut milk  
2 teaspoons sugar  
2 tablespoons rice vinegar  
½ teaspoon ground black pepper  
Chopped fresh chives, to garnish

In a pot of salted boiling water, blanch the cauliflower until it is tender, 8 to 10 minutes. Drain it, and set aside.

In a large heavy stockpot over medium-high heat, melt the butter, and when the foaming has subsided, add the onions and ½ teaspoon of the salt. Sauté the onions, stirring them occasionally, until they are translucent, 4 to 6 minutes. Add the curry paste and lemon zest, and turn the heat to high. Add the wine, and let the mixture boil until about 90 percent of the wine has evaporated.

Add the cauliflower stems and florets to the pot. Add the chicken stock, coconut milk, and sugar. Bring the mixture to a boil, then turn it down to a simmer, and continue simmering it, stirring occasionally, for 8 to 10 more minutes to meld the flavors. If necessary, reduce the heat to maintain a simmer, not a boil.

Remove the pot from the heat. Let the soup cool slightly before pureeing it in batches in the bowl of a food processor fitted with the metal blade, until it's smooth.

Remove the soup to a large mixing bowl, stir in the vinegar, the remaining 2 teaspoons salt, and pepper. Cover the bowl, set it in the refrigerator overnight, or up to three days, before reheating it, and garnishing it with chives before serving.







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