

Curried Cauliflower Bisque | Preparation: 10 minutes Yield: 112 ounces



Preparation:

1. Heat oven to 400° F.
2. In a large bowl combine the cauliflower, onion, fennel, curry, cardamom, red pepper, salt, pepper and oil. Toss to thoroughly combine.
3. Spread cauliflower mixture out on two baking trays and roast in oven for 35 to 40 minutes, rotating front to back and top to bottom halfway through cooking. Remove from oven and place trays on wire racks.
4. In a large pot over medium high heat, heat vegetable broth to a gentle simmer. Carefully add cauliflower mixture. Heat to boiling, then reduce heat to a simmer and cook for 5 minutes.
5. Remove from heat and allow to cool for 10 minutes.
6. Carefully pour contents from pot into XL container. Secure lid. Turn machine on and slowly increase speed to Variable 10.
7. Blend for 1 minute; serve immediately.

Ingredients:

- 16 cups (1500 grams) cauliflower florets
- 2 cups or 1 large (258 grams) Spanish onion, peeled, large dice
- 2 cups or 1 bulb (218 grams) fennel, large dice
- 1 Tablespoon (20 grams) curry powder
- $\frac{1}{8}$ teaspoon ground cardamom
- $\frac{1}{4}$ teaspoon red pepper flakes
- 1 teaspoon salt
- $\frac{1}{4}$ teaspoon ground black pepper
- 1 ounce olive oil
- 10 cups (80 ounces / 2500 milliliters) vegetable broth
- 2 Tablespoons (1 ounce) rice vinegar