



ROASTED CAULIFLOWER & LEEK SOUP WITH ARUGULA PESTO

PAIRED WITH 2013 NEBBIOLO | SERVES 4

INGREDIENTS

4 Cups Cauliflower Florets,
tough stems removed
¼ Cup Olive Oil, extra virgin
1 Tsp Kosher Salt
½ Tsp Black Pepper, freshly ground
2 tbsp Butter

1 ½ Cups Leeks, white only, sliced
2 Tbsp Garlic Cloves, minced
1 Tbsp Thyme Leaves
4 Cups Vegetable or Chicken Stock
1 Tsp Kosher salt
¼ tsp Black pepper, freshly ground

METHOD

1. Pre-heat the oven to 425°F.
2. In a large bowl, combine the cauliflower, olive oil, salt and pepper and toss well to combine.
3. Pour the cauliflower onto a sheet tray lined with parchment paper and place in the oven to roast for 20 minutes or until the cauliflower is tinged with golden brown color.
4. Meanwhile, place the butter, leek, garlic, and thyme in a 3-quart pot with a tight-fitting lid.
5. Cover and set over medium-low heat and cook until the vegetables soften, about 10 minutes. Be sure to stir occasionally.
6. Next, uncover the pot and add the roasted cauliflower and stock and bring the pot to a boil. Turn to a simmer and continue to cook for 15 minutes.
7. Remove the pot from the stove and puree the soup with an immersion blender or by straining the vegetables and pureeing in a blender with some of the liquid and combine back into stock. (Use caution because the hot soup can make the lid fly off the blender full of hot soup!)
8. Place the soup back on the burner over medium heat. Bring the soup to a simmer and cook for an additional 5-8 minutes.
9. Taste the soup and adjust the seasoning with salt and pepper.
10. When you are ready to serve, ladle soup into a heated bowl, drizzle with arugula pesto.