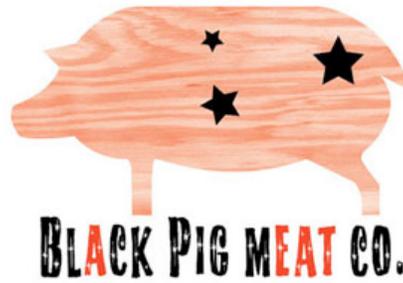


ZAZU
kitchen + farm



winter white cauliflower soup w/ apple chips + curry oil

serves 12

for the curry oil:

1/2 cup pure olive oil

1 tablespoon curry powder

for the soup:

3 tablespoons unsalted butter

1 leek, cleaned and rough chop (white only)

1 apple, peeled and rough chop

1 fennel, rough chop

1 head cauliflower, rough chop

2 yukon potatoes, rough chop

1 celery root, peeled and rough chop

1 cup white wine

5 cups stock vegetable stock

2 cups heavy cream

2 bay leaves

a few sprigs of thyme

kosher salt and freshly ground black pepper

for the apple chips:

2 apples, peeled and shaved thin (we use an asian tool that makes ribbons, you can use a peeler)

1 cup rice flour

frying oil (canola, rice, peanut)

to make the curry oil, in a small pot on medium-high heat, warm the olive oil and curry powder until the oil is just beginning to bubble on the sides of the pot. remove from heat and let sit overnight. strain. this can be done up to a week ahead.

to make the soup, in a large pot on medium-high heat, open up the leek, apple, and fennel in the butter until fragrant but not colored, about 5 minutes. Add the cauliflower, potatoes, and celery root. Add the wine and reduce by 1/2. add the stock and cream. put the bay and the thyme in a cheesecloth sachet. simmer in the soup until all vegetables are soft, about 30 minutes. puree with an immersion blender. season to taste. strain. (add water if necessary to get desired thickness).

to make the apple chips, preheat the oil to 300. toss the apples in the rice flour and fry until they stop bubbling and are browned. dry on paper towels. they will firm up as they set.