



CAULIFLOWER SOUP

INGREDIENTS:

500 g cauliflower
100 g Sokołów beef-vegetable broth
400 ml water
1 leek
1 onion
50 g butter
bread for croutons
salt, pepper
fresh herbs for decoration

PREPARATION:

1. Finely chop the cauliflower, leek and onion, season lightly with salt and then simmer in butter. Then pour the broth and water and cook for about 25 minutes until soft. Meanwhile, dice the bread and fry in butter.
2. Blend until smooth and season with salt and pepper.
3. Serve with croutons and garnish with fresh herbs.