

Sous vide cauliflower soup with Ras el-Hanout

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Ingredients

Cauliflower soup:

3 shallots
500 g cauliflower
500 ml veal stock
300 ml cream
100 ml white wine
100 g sour cream
50 ml Noilly Prat vermouth
50 ml white port
Juice of ½ lemon
A bit of allspice
Salt

Serving and Garnish:

100 g cauliflower
3 g Ras el-Hanout (Moroccan spice mixture)
Grated peel of 1 lime
12 slices of roasted caraway bread
30 ml olive oil
Cumin

Preparation

Cauliflower soup:

Finely dice the shallots and sauté in oil. Vacuum together with all other ingredients and cook sous vide in a **fusionchef** sous vide water bath at 75°C for 65 minutes. Puree, whisk if necessary and season well.

Serving and Garnish:

Finely grate the cauliflower and mix with Ras el-Hanout and half of the grated lemon peel.
Place on the bread, drizzle with oil and season with salt. Garnish with cumin and the remaining lemon peel.

This recipe was kindly supplied by the Matthaes publishing house from the book "Heiko Antoniewicz, Sous Vide".