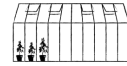


# Roasted Cauliflower Soup & Cheese Rolls



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It's the week of the shortest day here. Short days and long nights call for comfort food and this roasted cauliflower soup with cheese rolls makes for a warming yet nutritious lunch.

## Roasted cauliflower soup

### Ingredients:

- 1 head of cauliflower, cut into florets
- 1 brown onion, quartered
- 1 bulb garlic, broken into cloves
- 4 cups chicken stock
- 1 cup cream
- 1 cup grated sharp cheese like tasty or cheddar
- Pinch of paprika, fresh thyme/spring onions/crispy bacon to serve

### Method:

1. Add the cauliflower, onion, and garlic into a roasting tray.
2. Drizzle with a little oil and roast at 180°C for 30 mins, or until the vegetables are starting to caramelise. This adds extra flavour to the soup.
3. Add the roasted vegetables to a pot with the chicken stock and simmer for 20 mins until the vegetables are soft and starting to break apart.
4. Blitz until the soup is creamy and smooth.
5. Stir through the cream, cheese, and season with salt and pepper.
6. Serve hot in bowls with garnishes and a cheese roll, or two.

# Cheese rolls

## Ingredients:

- 1 onion, finely diced
- 1x 32g packet onion soup mix
- 1x 380ml can evaporated milk
- 400g grated tasty cheese
- 1 loaf of sandwich bread

## Method:

1. In a pot over medium-low heat, combine all ingredients (except the bread) stirring constantly.
2. Remove from heat and allow to cool slightly.
3. Spread evenly over the sandwich bread and roll up.
4. Place on a baking tray and spread butter on top.
5. Grill until golden and the cheese is bubbling.

Any spare cheese rolls can be refrigerated or frozen before grilling.