

Curry Cauliflower Soup



Contain:  

Spiciness:  NONE

Serves:  10



Prep Time : 10mins Cooking Time : 50mins

Ingredients :

- 1 head cauliflower, cut into florets
- 1 onion, cut into chunks
- 3 cloves garlic, halved
- 5 cups vegetable stock
- 2 tbsps Seafood Stock
- 1 can coconut milk
- 1 tbsp curry paste

Instructions :

1. Preheat oven to 350 degrees F (175 degrees C). Place the cauliflower, onion, and garlic on a baking sheet, and bake in preheated oven until golden brown, about 30 minutes.
2. Bring vegetable stock, seafood stock, coconut milk, and curry paste to a boil in a large saucepan over high heat. Add the roasted vegetables, then reduce heat to medium-low, cover, and simmer for 15mins. Carefully puree the soup in a blender until it has reached your desired consistency, serve, and enjoy!



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