

Gobi Ka—Gingered Cauliflower Soup

A customizable broth for use on a soup station featuring *Minor's®* base and flavor concentrate.

Yield: 1 gallon + 1 quart
Serving Size: 20 (8 oz) servings
Prep time: 10 minutes
Cook time: 35 minutes



Recipe Details

Ingredients	Weight/Metric		Measure
Vegetable oil	2 oz	—	1/4 cup
Onion, large rings or slices	4 oz	116 g	1 cup
Ginger, fresh, peeled and chopped	2 oz	65 g	1/3 cup
<i>Minor's®</i> Fire Roasted Jalapeño Flavor Concentrate	1 oz	30 g	2 Tbsp
Cumin, ground	—	5 g	1 Tbsp
Coriander, ground	—	5 g	1 Tbsp
Turmeric, ground	—	5 g	1 Tbsp
Water	128 fl oz	—	1 gal
<i>Minor's</i> Gluten Free Natural Vegetable Base	4 oz	100 g	5 Tbsp
Cauliflower florets	2 lb	900 g	2-1/2 qt
Potatoes, peeled, cut into large dice	1 lb	453 g	3 cups
Heavy cream	8 oz	—	1 cup

Preparation Steps

1. Heat the vegetable oil in a large pot. Lightly sauté the onion and the ginger for 3–6 minutes.
2. Add the Fire Roasted Jalapeño Flavor Concentrate, cumin, coriander and turmeric. Stir to bring out the aroma of the spices for 1–2 minutes.
3. Add the water, Vegetable Base, cauliflower, potatoes and heavy cream. Simmer until potatoes and cauliflower are both completely tender.
4. Using a submersible blender, purée soup to a smooth consistency. Adjust seasonings and thickness to desired preferences.

GOBI KA

ORDER GUIDE

Order Guide for **50** Servings

> Dry Goods

- € ☐ Cumin
- € ☐ Coriander
- € ☐ Turmeric
- € ☐ 1 lb toasted coconut, optional
- € ☐ #5 can garbanzo beans, optional
- € ☐ 1 lb yellow lentils

> Produce

***be sure to ask your distributor about local seasonal produce*

- € ☐ 3 lbs cauliflower
- € ☐ 4 lbs potatoes
- € ☐ 3 lbs local seasonal vegetable*
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> Protein

- ☐ 4 lbs lamb
- € ☐ 4 lbs boneless skinless chicken thighs€

> Dairy

- € ☐ 8 oz Heavy Cream €

> Refrigerated

- € ☐ MINOR'S® Natural Gluten Free Vegetable Base
- € ☐ MINOR'S Fire Roasted Jalapeno Flavor Concentrate

GOBI KA

PREP GUIDE

Serves: 50

All preparation and set-ups must be in accordance with the health department regulations and follow standard operator procedures and policies.

> Day Before Service

- € ☐ Prepare Gobi Ka recipe
- € ☐ Poach and dice 4 lbs lamb
- € ☐ Poach and dice 4 lbs chicken thighs
- € ☐ Cut for soup, blanch and shock 3 lbs local seasonal vegetables
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- € ☐ Secure 1 lb of toasted coconut (optional)
- € ☐ Drain and rinse #5 can of garbanzo bean (optional)
- € ☐ Cook 1 lb (dry weight) yellow lentils

> Day of Service

- €€ ☐ Reheat broth to a minimum of 180°F

> Station Set Up

- € ☐ Clean uniform
- € ☐ Gloves
- € ☐ Sanitizer solution with kitchen towel
- € ☐ 3 additional kitchen towels
- € ☐ Refuse container
- € ☐ Soup kettle
- € ☐ 6 oz ladle for soup
- € ☐ Containers for holding vegetables and garnishes cold (11)
- € ☐ Risers and station decorations
- € ☐ Serving tongs (11)