



Cauliflower Soup

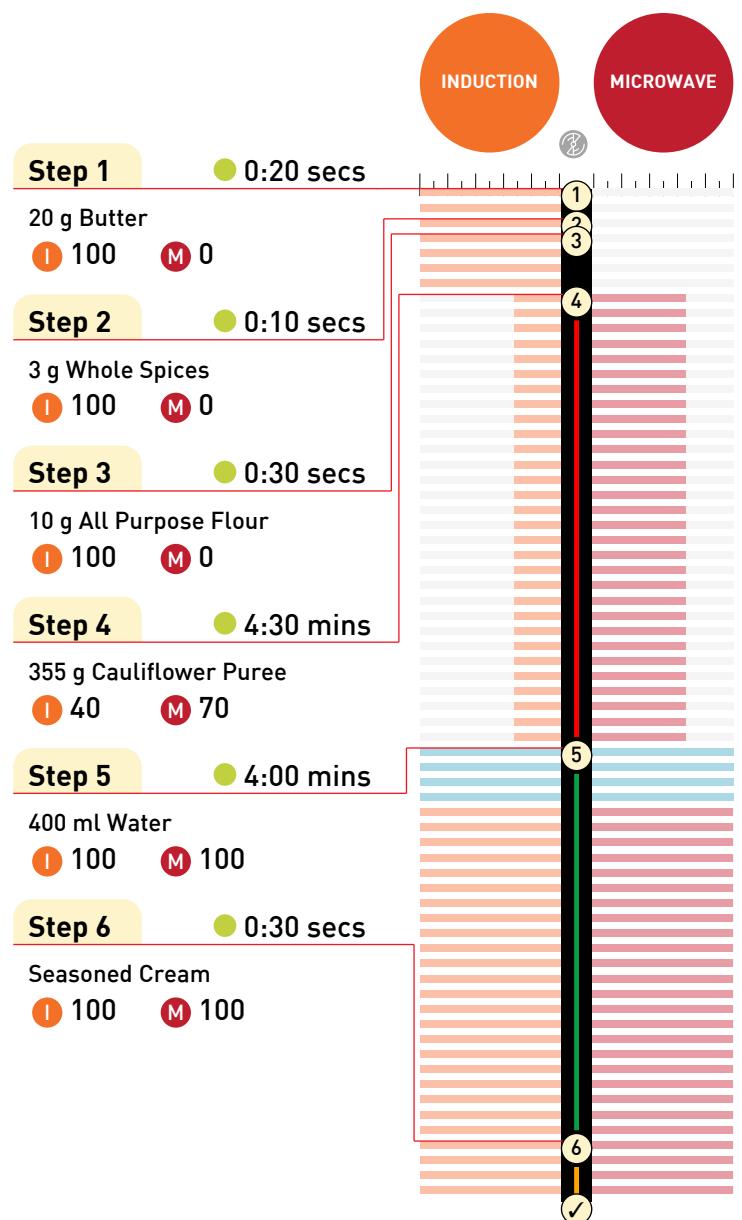
Cooking Time

On2Cook: 10:00 mins Normal Cooking: 25 mins

Accessories: Pan Honeycomb (Non-Stick), Silicone Stirrer

Ingredients

20 g	Butter
3 g	Whole Spices
2 g	Bay Leaves
1 g	Whole Black Pepper
400 ml	Water
38 g	Seasoned Cream
30 g	Cream, 3 g Salt
3 g	White Pepper Powder
2 g	Rosemary
10 g	All Purpose Flour
355 g	Cauliflower Puree
250 g	Carrot, 25 g Onion
13 g	Carrot, 12 g Celery
50 ml	Milk, 5 g Salt



Total Output:
700 G