



Cauliflower Soup

Cooking Time _____

On2Cook: 10:00 mins Normal Cooking: 25 mins

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

Ingredients _____

- 20 g

3 g

400 ml

38 g

10 g

355 g
- Butter

Whole Spices

2 g Bay Leaves

1 g Whole Black Pepper

Water

Seasoned Cream

30 g Cream, 3 g Salt

3 g White Pepper Powder

2 g Rosemary

All Purpose Flour

Cauliflower Puree

250 g Carrot, 25 g Onion

13 g Carrot, 12 g Celery

50 ml Milk, 5 g Salt

Step 1 0:20 secs

20 g Butter

I 100 M 0

Step 2 0:10 secs

3 g Whole Spices

I 100 M 0

Step 3 0:30 secs

10 g All Purpose Flour

I 100 M 0

Step 4 4:30 mins

355 g Cauliflower Puree

I 40 M 70

Step 5 4:00 mins

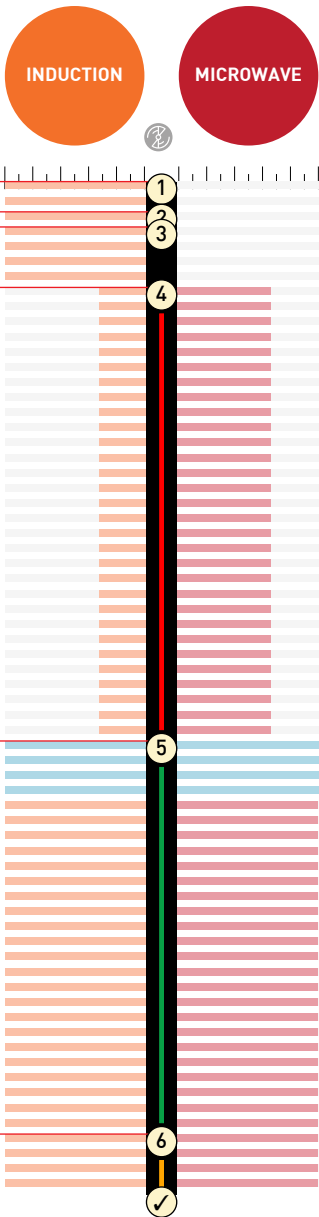
400 ml Water

I 100 M 100

Step 6 0:30 secs

Seasoned Cream

I 100 M 100



Total Output:
700 G