

Cauliflower Soup Karnabahar Corbasi



1 cup cauliflower 3 tbsp flour 5 tbsp sunflower oil 6 cups water or broth 2 tsp salt

For the Liaison: 1 cup milk 1 egg Juice of half lemon

For Upper Side: 7 - 8 stems of parsley 1 tsp crushed red pepper

Boil the cauliflower and strain it.. Mash by a fork or blend to turn it into puree.

Put vegetable oil into a pot and place the pot over medium heat. When the oil becomes hot, add flour on it. # Roast the flour by stirring constantly, until it turns to pink.

Add the cauliflower puree onto the flour. After sauteing it for a while, add 6 cups broth or water on it. # Meanwhile, prepare the liaison. Whisk the mixture of egg, lemon juice and milk in a deep bowl.

Put 1/2 cup of soup into the liaison's bowl to make the liaison warmer. Then, pour the liaison into the soup very slowly while stirring the soup constantly.

Finally, add the salt into the soup. Cook it for a while more, after it reaches to the boiling temperature. # Fill the soup into service plates or bowls, sprinkle sliced dill and crushed red pepper all over and serve it hot.

Note: The homeland of the cauliflower is East Mediterranean.

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