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# KITCHEN CONNAISSEUR

## *Curried Cauliflower Soup*



This is the winning entry from our Celebrate Soup! Contest. Many thanks to our winner, Jane Langdon of Arva, Ontario, for sharing this fabulous recipe with us. Jane says, "This is a soup that I make using your wonderful Kitchen Connaisseur Curry and Cream Sauce. It can be served hot or cold. I have also tried it with pureed cauliflower - it's personal preference, and great either way. Bon appetit!"

Serves 4

### *ingredients*

1 jar (500mL)	<b>Curry and Cream Sauce</b>
500mL	Buttermilk
1, small	Cauliflower
1/4 cup	Fresh Parsley, chopped
4 tsps	Plain Yogourt

### *instructions*

Steam whole cauliflower until just tender. Cut florets into tiny pieces.  
Heat Curry and Cream Sauce and buttermilk until hot. Do not boil.  
Add cauliflower bits to liquid.  
Pour into soup bowls and garnish with small dollop of yogourt and fresh parsley.

Serve with pita chips.

If desired sprinkle with salt to taste. Serve immediately!