

Cauliflower Soup

A smooth, hearty soup guaranteed to please!

Ingredients

- 1 head of cauliflower chopped
- 1 leek chopped
- 4 white potatoes chopped
- 1 can coconut milk
- 2 tablespoons vegan stock powder (I use Massel)
- 2 teaspoons cumin
- 1 teaspoons curry powder
- 1 teaspoon dried coriander
- 1 teaspoon nutmeg
- 1.5 litres (3.17 US pints) water

Method

1. In a saucepan, boil water first.
2. Then add all ingredients. Cook for about half an hour, or at least until potatoes are well cooked.
3. Blend and serve with whole grain bread or rolls.

