



CREMA DI CAVOLFIORE CON SALAME FRESCO E OLIO AL TARTUFO BIANCO

(CREAM OF CAULIFLOWER SOUP WITH WHITE TRUFFLE OIL AND CRISPY SALAMI)

PAIRED WITH 2012 NEBBIOLO, YIELD: 4 SERVINGS

Ingredients:

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| 1 tbsp. butter | 4 cups vegetable or chicken stock |
| 1 cup yellow onion, minced | 2 tbsp. corn starch mixed with ¼ cup cold |
| 1 celery stalk, minced | 1 tsp. salt |
| 2 tbsp. garlic cloves, minced | ¼ tsp. black pepper, freshly ground |
| 1 tbsp. thyme leaves | 2 slices salami, sliced thin |
| 4 cups cauliflower florets, tough stems removed | 4 tsp. white truffle oil |

Method:

1. Place the butter, onion, celery, garlic, and thyme in a 3-quart pot with a tight-fitting lid.
2. Cover and set over medium-low heat.
3. Cook until the vegetables soften, about 10 minutes, stirring occasionally.
4. Meanwhile, heat a sauté pan over medium-high heat and cook the sliced salami until acrispy. Drain on paper towel and set aside for a garnish when serving.
5. Next, uncover the soup pot and add the cauliflower and stock and bring to a boil. Immediately turn to a simmer and cook until the cauliflower softens, about 15 minutes.
6. Puree the soup with an immersion blender or by straining the vegetables and pureeing in a blender with some of the liquid and combine back into stock.
7. Bring the soup back to the boil and add the corn starch and water mixture to thicken the soup slightly.
8. Add the heavy cream and bring soup to a simmer.
9. When you are ready to serve, ladle soup into a heated bowl, drizzle with truffle oil, garnish with the crispy salami, and sprinkle with freshly ground black pepper.