

Canas Feast

WINERY

Chilled Cauliflower Soup with Grana Padano & Herb Oil

SERVE WITH 2009 SANGIOVESE GROSSO

Ingredients:

1 cup chopped onion
3/4 cup chopped celery
2 garlic cloves, chopped
1/4 cup olive oil
6 cups, 1 inch pieces cauliflower (cut from 1 large head)
3 1/2 cups (or more) low-salt vegetable or chicken broth
1 3/4 cube Grana Padano or other hard cheese
additional cheese shavings for serving
1/2 cup heavy whipping cream
Herb Oil

HERB OIL

1/2 cup packed Italian parsley
1 tbspk picked fresh thyme
1/4 cup packed fresh oregano
2 cloves chopped fresh garlic
1/4 tsp chili flakes
1/2 cup canola oil
1/4 - 1/2 cup extra virgin olive oil
salt to taste

Combine first six ingredients in blender or processor. Process until smooth, even puree is formed. Slowly add olive oil until desired consistency. Season to taste with salt.

Saute onion, celery, and garlic in a large heavy saucepan over medium heat until vegetables are soft and translucent stirring occasionally, about 7 minutes. Add cauliflower, 3 1/2 cups broth, and cheese cube. Bring to boil. Reduce heat to medium-low, cover, and simmer until cauliflower is tender, about 20 minutes.

Allow soup to cool to below 100 degrees. Puree soup in small batches in blender or processor. Return to same pan. Add cream and bring soup to simmer. Be sure not to boil once cream is added. Thin with more broth by 1/4 cupful if desired. Season with salt and pepper (or white pepper). Can be made 1 day ahead. Once chilled adjust seasoning again.

Ladle soup into bowls. Sprinkle with cheese shavings; drizzle with herb oil.