



Roasted Cauliflower Soup with Honey-Hazelnut Praline Crumble

Ingredients:

1 each head cauliflower, cut into florets
 3 tablespoons **Italian Ogliarola EV00**
 1 teaspoon salt
 pinch of cracked black pepper
 1 each medium yellow onion, peeled & minced
 2 each garlic cloves, peeled & minced
 1/4 teaspoon ground nutmeg
 3 cups vegetable or chicken broth
 1/2 cup low fat sour cream

Hazelnut Praline:

1/2 cup hazelnuts, chopped
 1/4 cup honey
 1 tablespoon **Honey Vinegar**
 1 tablespoon **Italian Ogliarola EV00**
 pinch of salt
 1 tablespoon fresh sage

Instructions: Preheat oven to 400°F. Place cauliflower on a baking sheet, drizzle with 2 tablespoons of olive oil, and season with salt and pepper. Roast cauliflower for 15-20 minutes until tender and slightly golden. Remove from the oven and set aside. Heat 1 tablespoon of olive oil in a large pot over medium-high heat. Once hot, add onion, garlic and nutmeg, sauté until fragrant, about 1 minute. Add cauliflower and broth and bring to a simmer. Once simmering, reduce heat to medium-low, cover and continue to cook for 10 minutes. Meanwhile, preheat oven to 350°F. Combine hazelnuts with all praline ingredients in a medium bowl, toss to coat. Place hazelnuts on a parchment lined baking sheet and spread out in an even layer. Bake for 8-10 minutes or until golden brown and bubbly. Remove from the oven and let cool and harden at room temperature, then break and crumble into small pieces. Transfer cauliflower and broth to a food processor (working in batches if necessary), add sour cream and blend until smooth. Keep warm until ready to serve. Divide soup between bowls and sprinkle with praline topping. Garnish with chiffonade sage before serving.