

Cauliflower Chowder

6 servings

- 4 slices bacon, *diced*
- 28 g unsalted butter
- 3 cloves garlic, *minced*
- 1 onion, *diced*
- 2 celery ribs, *diced*
- 1 head cauliflower, *roughly chopped*
- 1 bay leaf
- 32 g all-purpose flour
- 960 ml chicken broth
- 240 ml milk
- Salt and freshly ground black pepper, *to taste*
- 2 T chopped fresh parsley leaves



1. Heat a large Dutch oven over **medium heat**.
2. Add **bacon** and cook until brown and crispy, **about 6-8 minutes**. Transfer to a paper towel-lined plate, reserving 1 T excess fat in the stockpot.
3. Melt **butter** in the pot. Add **garlic, onion** and **celery**. Cook, stirring occasionally, until tender, **about 3-4 minutes**.
4. Stir in **cauliflower** and **bay leaf**. Cook, stirring occasionally, until barely crisp-tender, **about 4-5 minutes**.
5. Whisk in **flour** until lightly browned, **about 1 minute**.
6. Stir in **chicken broth** and **milk**, and cook, stirring frequently, until slightly thickened, **about 3-4 minutes**.
7. Bring to a boil; reduce heat and **simmer** until cauliflower are tender, **about 12-15 minutes**; season with **salt** and **pepper**, to taste.
8. Puree with an immersion blender until desired consistency is reached.
9. Serve immediately, garnished with **bacon** and **parsley**.