



CREATION

Creating Wines of Distinction

Creation Merlot

Cauliflower and Gorgonzola soup with sour dough herbed croutes by Chef Warwick Taylor

Ingredients

2 x heads cauliflower (each one weighing between 450gr and 500gr)
1 lt full cream milk
150gr butter, cubed small at fridge temp
150ml full cream milk
100gr gorgonzola cheese
Salt to taste
croûtons

Method

1. Slice cauliflower thinly and place in a thick based pot
2. Cover with milk and bring to the boil
3. Simmer until soft, no longer, as the cauliflower will brown and the taste will dull
4. Blend until smooth and set aside until serving

To Serve

1. Bring the cauliflower soup to the boil thinning down with the milk
2. Add the cold butter in gradually while whisking
3. Season with salt to taste
4. Pour into hot bowls, top with the crumbled cheese and croûtons and serve

Serves 6