

Creamy Cauliflower Soup with Mushroom and Hazelnut Topping

Adapted from The Philadelphia Inquirer, Dinner on Deadline, Thursday, November 7, 2019

Yield: About 4 servings

Ingredients

For the soup:

- 1 tablespoons extra-virgin olive oil
- ½ cup chopped shallots (about 2 medium shallots)
- 1 medium head cauliflower, cored and cut into 1-inch florets (about 6 cups)
- 1 minced garlic clove, or 1/2 tsp jarred garlic
- 1-2 golden potatoes (about 9 ounces), peeled and cut into 1/2-inch pieces
- 2 cups low-sodium vegetable broth
- 1 teaspoon kosher salt
- ½ teaspoon freshly ground black pepper

For the optional topping: (For a quicker option, just toast chopped hazelnuts)

- ½ cup hazelnuts (*see note below*)
- 2 ounces mixed mushrooms, such as cremini, shitake, and chanterelles, stemmed, sliced and coarsely chopped
- 1 tablespoon sherry vinegar
- 2 tablespoons finely chopped fresh parsley

Preparation

1. In a large pot over medium heat, warm 1 tablespoon of oil until shimmering. Add the shallots (and garlic, if using) and cook, stirring, until they have softened a bit but have not browned, about 1 minute. Add the cauliflower, potato, broth, ¾ teaspoon salt, and ¼ teaspoon pepper and bring to a boil.
2. Reduce heat to medium-low, cover and simmer until the cauliflower and potato are very tender, 15 to 20 minutes. Using an immersion blender, puree until smooth, or let cool slightly and puree in 3 to 4 batches in a regular blender.
3. While the soup cooks, make the topping: Place the hazelnuts in a dry medium skillet over medium heat and toast, shaking the pan frequently, until the nuts are fragrant and lightly browned, 3 to 5 minutes. Transfer the nuts to bowl and let cool. Remove the skins if necessary (*see note*), then coarsely chop.
4. Wipe the skillet clean with a paper towel. Return the pan to the heat and warm 1 tablespoon of oil over medium-high heat until shimmering. Add the mushrooms and cook, stirring

occasionally until they release their liquid and start to brown, 4 to 5 minutes. Remove from the heat and stir in the vinegar. Stir in the hazelnuts, parsley the remaining tablespoon of oil and ¼ teaspoon each salt and pepper.

5. To serve, ladle about a cup of soup into each bowl and top each with about 2 heaping tablespoons of the topping.

Note: If possible, purchase hazelnuts that have already had their skins removed. If they are not available, once you have toasted and cooled the nuts, place them on one side of a clean kitchen towel, fold the towel over the nuts and rub vigorously to remove any loose skin.