



Chilled Cauliflower Soup with Sevruga Caviar
Chef Jonathan Benno, Per Se Restaurant, New York

Soup

1 head Cauliflower, medium dice
1 each Sweet White Onion (Vidalia) medium dice
2 each Shallot, minced
2 Garlic cloves, minced
2.5 liters Chicken Stock or Veg. stock
4 ounces Butter
Champagne Vinegar to taste
Salt to taste
White Pepper to taste
Crème Fraiche to taste

Garnish

3 T Egg Whites, cooked and chopped
3 T Egg Yolks, cooked and chopped
2 T Spanish Capers, chopped coarse
2 t Italian Parsley, chopped fine
2 T Pumpernickel Croutons, chopped fine
Sevruga Caviar

Preparation

In a medium saucepot, add butter and allow to become frothy.

Add garlic and sweat for 3 to 4 minutes.

Add onion and shallots and continue to sweat for 8 to 10 minutes without achieving color.

Add the chopped cauliflower and sweat until cauliflower is almost cooked through.

Cover with chicken stock and simmer for 20 – 25 minutes.

Place the cauliflower and stock in a blender and purée until smooth.

Add salt, pepper, champagne vinegar and crème fraiche, pulse until incorporated and adjust seasonings as desired. Pass through a fine strainer.

Combine egg whites, yolks, capers and parsley.

Season with salt and pepper and fold together gently.

Add parsley and croutons and season with champagne vinegar and extra virgin olive oil.

Mix until the garnish comes together.

In a chilled bowl, place a ring mold in center and add ½ tablespoon of the garnish mixture.

Pack tight. Quenelle caviar on top.

For more information on Jonathan Benno and Per Se, please visit www.perseny.com/perse/perse.htm

For more recipes and tips, please visit us at www.brownetrading.com