



CAULIFLOWER BISQUE WITH ASIAGO & ROSEMARY

Prep Time: 20 min | Cook Time: 45 min | Total: 1hr 5min

From Executive Chef-Shaun Zwarun

INGREDIENTS

8 cups chicken /vegetable stock
1/4 cup butter
1 cup diced onion
1 cup diced celery
1 clove garlic minced
8 cups cauliflower chopped
2 cups whipping cream
2 tbsp dry rosemary or 1 sprig fresh
1 cup asiago or parmesan cheese
Sea salt and pepper to taste
Chives or rosemary sprig garnish

DIRECTIONS

1. In a large pot heat butter to melt then add onion, celery and minced garlic. Sweat for 5 minutes
2. Add stock and cauliflower and bring to a boil, then reduce to a simmer
3. Then add rosemary and asiago cheese. Cook for 30 min
4. Season with sea salt and pepper
5. Puree bisque with hand held emersion blender or traditional blender until it is smooth and has a nice consistency. Check seasonings again. *Seasoning a recipe is probably the most important thing you will do
6. For service ladle 8-10oz of the bisque into a bowl and garnish with either rosemary or chives

CHEF'S NOTES - When garnishing any food, it is a good idea to use an ingredient that is already in the dish. Ex: Rosemary sprig because rosemary plays a huge part in the flavor profile of the dish.