

CREAM OF CAULIFLOUR WITH DICED BACON



Preparation : 20 min - **Resting :** - - **Cooking :** 30 min - **Equipment :** -

Ingredients : 6

- 1 \hat{A} ½ cauliflower - 3/4 tsp ground nutmeg - salt, pepper - 1 \hat{A} ¼ cup whipping cream - 5 oz bacon

1. Wash the cauliflower and break into sprigs. Put some water in a pan or in your steamer and add the cauliflower. Cook for 30 minutes with the lid on, then allow to drain.
2. Meanwhile, brown the bacon in a frying pan and chop it in the bowl with the metal blade.
3. While the machine is running, add the cauliflower.
4. When the cauliflower has been reduced to a purée, add the cream, nutmeg, salt and pepper.
5. Check the seasoning. Serve piping hot.

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