



To help celebrate our reopening we'd love your suggestions as to what you'd like to see in future recipe cards. Simply email us your favourite dish (and why you like it so much) by April 15th and Matt will pick his top three in time for May. We'll then print these for everyone to enjoy and circulate over the coming months. Full details can be found on our website and there's also a delicious prize for the winner! **Paul Parnell**



DEVON LIFE
FOOD AND DRINK AWARDS 2008
DINING PUB OF THE YEAR



Which? Good Food Guide Recommended



12 Months of Flavour

April 09

Our national treasure is having a rough time of it at the moment. Due to the adverse weather, crops and farmers have suffered greatly at the mercy of the gods and the rain. Supermarkets are returning huge quantities of cauliflowers to the growers and deeming them poor quality due to lack of size resulting in many farmers struggling to survive in already tough times. This warming, comforting and truly remarkable soup really is as simple as it sounds and a great way to show your support. If you like cauliflower cheese then you'll absolutely love this!

Cauliflower Cheese Soup

THE JACK IN THE GREEN INN

Rockbears, Near Exeter, Devon EX5 2EE. Telephone: 01404 822240. www.jackinthegreen.uk.com

Cauliflower Cheese Soup

Serves 4



Ingredients:

- 50g Butter
- 2 Cauliflowers medium/large, broken into florets
- 650ml Chicken stock (or vegetable stock if you prefer)
- 650ml Milk
- 125ml Double cream
- 250g Grated cheddar
- Salt and freshly ground white pepper



Method:

- 1). Melt the butter in a large saucepan over a medium to low heat.
- 2). Add the cauliflower, season well and stir. Cover with a lid and cook for 5 minutes without any colour, until the cauliflower begins to soften.
- 3). Add the stock, milk and cream and bring to the boil. Reduce the heat slightly and simmer for 15 minutes.
- 4). Cool slightly. N.B. Blending boiling soups in a liquidiser can be dangerous so please be careful not to burn yourself - you won't make the same mistake twice!
- 5). Blitz in a food processor (or kitchen blender) in small batches until super smooth. Pass through a fine sieve, reheat gently, adjust the seasoning and enjoy.

Tips:

This will make a fairly thick homely soup. If you like it thinner simply add a little more stock or milk. Vice versa, should you find it a little thin add less stock or milk (or buy bigger cauliflowers).

We like to serve this with some cheese toasties in the bar or even as a tasty little appetiser in the restaurant with smoked paprika cheese sables and some crispy pancetta lardons.

Another simply must try cauliflower dish that will test even the most ardent anti veggie is roasted cauliflower with extra virgin olive oil, lemon, garlic and parmesan cheese. Beautiful with roast pork!