

MORROCAN SPICED CAULIFLOWER SOUP

INGREDIENTS

- 3 pounds whole cauliflower (about 1 1/2 medium heads or 8 cups of florets)
- 6 medium garlic cloves
- 6 tablespoons extra-virgin olive oil, divided, plus additional for garnish
- 1 3/4 teaspoon salt
- 1 large yellow onion
- 1 carrot
- 6 to 7 cups vegetable broth
- 1 1/2 teaspoons cumin
- 1 1/2 teaspoons coriander
- 1 teaspoon ground ginger
- 1 teaspoon turmeric
- 1 teaspoon cinnamon
- 1/4 teaspoon black pepper
- Sliced green onion tops, for garnish
- Paprika, for garnish

Method

1. Preheat the oven to 450F.
2. Chop the cauliflower into florets. Peel the garlic, keeping the cloves whole. Place the cauliflower and garlic in a large bowl and stir together with 3 tablespoons olive oil and 1 teaspoon salt. Line a baking sheet with parchment paper or a silicon mat, and place the cauliflower in an even layer on top. Roast for 30 to 35 minutes until lightly blackened and very tender, stirring once.
3. Meanwhile, chop the onion. Peel and dice carrot.
4. In a large pot or Dutch oven, heat 2 tablespoons ghee or olive oil over medium high heat. Saute the onion and carrot until the onion is translucent, about 5 minutes. Add 6 cups vegetable broth and the cumin, coriander, ginger, turmeric, cinnamon, and black pepper, and bring it to a boil. Simmer for 10 to 15 minutes while the cauliflower roasts.
5. When the cauliflower is done, use a spoon to remove about 3/4 cup of the smallest florets for the garnish. Then pour the remaining roasted cauliflower and garlic into the broth mixture. Add 1 cup broth, 1 tablespoon olive oil, and 3/4 teaspoon salt. Puree with an immersion blender until smooth (or pour into a blender and blend until smooth, taking care that the liquid is very hot).
6. Serve immediately, topped with the reserved cauliflower, sliced green onions, additional olive oil (if desired), and a sprinkle of paprika.