

Roasted Cauliflower Soup with Crunchy Chickpeas



All the creamy, cauliflower lusciousness without the cream! This warm comforting soup and crunchy topping will be sure to satisfy.

Ingredients

- 1 whole cauliflower
- 1 leek, sliced
- 1 small onion, cut into wedges
- 2 celery sticks
- 4 cups vegetable stock
- 400 g canned chickpeas
- 1/2 tsp ground cumin
- 1/2 tsp ground coriander

Method:

1. Preheat oven to 180C

2. In a bowl mix the chickpeas with the olive oil, cumin, coriander and season with salt and pepper. Spread chickpeas out on a tray and bake in the oven for 20-25 minutes or until they are golden and crispy.
3. On a lined baking tray, add the cauliflower florets, leeks, onions, and celery. Drizzle with olive oil and season with salt and pepper. Roast in the oven for 25-30 minutes or until vegetables are tender and the edges are slightly golden.
4. Remove from the oven, reserve a few cauliflower flowers for garnish and transfer the rest of the roasted vegetables into a blender. Add stock and process until you have a smooth creamy consistency.