

# CREAM OF CAULIFLOWER WITH DICED BACON



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

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**Ingredients :** 6

- 1 ½ cauliflower - 1 stp of ground nutmeg - salt, pepper - 300 ml of liquid crème fraîche - 150 g of diced bacon

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1. Wash the cauliflower and separate into florets. Pour the water into a thick-bottomed pan. Add the cauliflower, cover with a lid and cook for approx. 30 minutes.
2. Meanwhile, fry the bacon in a frying pan, then blend in the main bowl fitted with the metal blade and the Blendermix. While the machine is still running, add the cauliflower and a little of the cooking liquid.
3. Once the cauliflower has been reduced to a smooth purée, add the cream, nutmeg, salt and pepper.
4. Check the seasoning. Serve piping hot.

Patissier Multifunction ■

Mini Plus ■

Compact 3200 XL ■

CS 4200 XL ■

CS 5200 XL ■