



HOW TO PURÉE

CAULIFLOWER



Serves: 4



Prep Time: 10 minutes
Cook Time: 25 minutes

INGREDIENTS

1 head Cauliflower, cleaned and cut into florets
4 cups whole milk
1 tsp. salt, divided
Pepper, to taste
1 Tbsp. unsalted butter
Chives, for garnish



COMBINE

Cauliflower, milk, and
1/2 tsp. salt in a
medium saucepan
over medium heat.



SIMMER

And cover, cooking
until tender, about
20-25 minutes.



STRAIN

Cauliflower from milk
mixture, reserving broth.



ADD

Cauliflower to a blender
with remaining salt,
butter, and half of
reserved broth.



BLEND

Until desired
texture is achieved.



SEASON

To taste with more salt
and pepper.



SERVE

With chopped chives
for garnish.

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