



Cauliflower & Split Pea

Purée

Serves 12



Ingredients:

- 2 lbs yellow split pea (4 cups)
- 11 cups vegetable broth
- 2 tbsp minced garlic
- 4 cups cauliflower, chopped (1 large cauliflower)
- 1 cup diced potatoes
- 2 cups leek, washed and chopped
- 2 tsp sea salt
- ½ tsp fine black pepper
- 1 tsp dry summer savory (sariette)



Instructions:

Rinse the yellow split peas.

In a large pot with the vegetable broth, bring the peas to a boil and simmer for about one hour.

Add the cauliflower, garlic, potatoes, salt and pepper.

Keep cooking for about 20 minutes or until the potatoes are soft.

Add the chopped leek and summer savory. Stir.

Turn the burner off.

Season to taste and blend using an immersion blender or a food processor.

A little water may be needed if the puree is too thick to process.

Pour in serving dish, drizzle some extra virgin olive oil and serve as a side.

