



## Every Soup has a Story....

### **Brown Butter Cauliflower (Veg, GF)**

Ingredients: Cauliflower, half-and-half, olive oil, lemon juice, nonfat dry milk, spices, salt.

### **Mushroom Pozole (V, GF)**

Ingredients: Mushrooms, hominy, tomatoes, onions, garlic, peppers, olive oil, spices, salt.

### **Heating Instructions:**

Stove Top: Place soup in a pot and heat on the stove until just boiling.

Microwave: Place soup in bowls and heat on high for 2 minutes, stirring after 1 minute.

### **The Soup Starts here:**

Check out the QR code for feedback forms, ordering and more soup info!



**Brown Butter Cauliflower (Veg, GF):** Have you cooked with or used brown butter before? It is often found in baking recipes, but when it makes its way into cooking recipes, it's quite special. There are a few approaches to brown butter, sometimes it's as simple as placing butter in a rondeau and letting it melt down until it's a really dark mahogany color. This will turn any chocolate chip cookie recipe from a good cookie to a spectacular cookie. When talking about our brown butter cauliflower soup, we're referring to brown butter **solids**. By combining butter and nonfat milk solids in a saucepan and mixing until they become one. The final result should look like tiny, crumbly granola bits but the toasty hazelnut color is the most important. This is a good exercise for us to do with our participants in T2 during their soup workshop. The flavor and texture from these brown butter solids really gives the soup the proper body. Although this technique is very precise, the soup at large is quite straightforward. We hope you have fun with your pairings. Here are some suggestions below. **Serving Suggestion and Garnish:** Crispy pancetta and fried sage sprigs will go nicely on top of your BB cauli this week. Also include a fresh cracked black pepper and a larger than life handful of parmesan. Don't stop there, add some nice greenery.. How about fresh green onion or chives!?

**Mushroom Pozole (V, GF):** This pozole is one of our most successful and hearty soups and is completely vegan and gluten free. This week we are using button mushrooms but in the past have used cremini. Despite obvious color differences, these two types of mushrooms are actually part of the same species; *Agaricus Bisporus*. Both are delicious and quite interchangeable. **Serving Suggestions:** Tortilla chips both on the side and on top...sliced jalapeno and radishes, squeeze of a fresh lime!