Creamy Cauliflower Soup with Cocoa Brown Butter & Paprika Croutons

Cocoa Brown Butter

¼ cup butter
1 tbsp. cocoa nibs

Heat butter and cocoa nibs in a small saucepan over low heat, stirring occasionally until the butter solids turn toasty brown. Set aside until ready to use.

Paprika Croutons

¼ cup olive oil
1 tsp. smoked paprika
2 large garlic cloves
½ tsp. fine sea salt
thinly sliced French Bread

Infuse olive oil with garlic cloves, smashed with the side of a chef's knife, paprika (I like to use smoked paprika, but you can use any kind you like) and salt.

Heat this oil over low heat until garlic starts to sizzle. Remove from heat.

Brush the paprika oil on the bread cut to the shape and size you would like on your soup (I used a cookie cutter to make cute little hearts, but just sliced baguette if fine too.)

Bake at 325° Fahrenheit until crisp (about 15 minutes).

Cauliflower Soup

2 large shallots, minced (about ¾ cup)
2 tbsp. butter
½ tsp. fine sea salt
1 lb. cauliflower, chopped into roughly ¼" pieces
another 1 tbsp. butter
½ cup dry white wine
2 cups chicken broth
½ cup heavy cream

In a large saucepan, melt the 2 tablespoons butter over medium heat. Add the shallots and salt and sauté until shallots are almost tender (about 2 minutes). Add the third tablespoon of butter and the cauliflower. Sauté a few minutes more, then add the wine. Reduce the liquid by about half, then add the chicken broth. Bring to a simmer and cook

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until the cauliflower is tender (about 5 minutes, but it all depends on a lot of things, like how hot your stove runs, how heavy your pot is, how small the cauliflower is chopped.... the variables are endless, so just pull out a piece and taste it. Foolproof.)

When the cauliflower is tender, purée the mixture in a blender or food processor. Push the mixture through a sieve into a clean saucepan. Add the cream, add salt if necessary.

To serve, divide the soup amongst four warm soup bowls. Strain the cocoa nibs out of the brown butter (or leave them in if you want a little crunch!) and drizzle over the soup. Place one or two paprika croutons on top et Voila!

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