**Roasted Cauliflower and Leek Soup with pine nuts**

Serves: 2 portions as a main or 4 portions as a starter



**Ingredients:**

1 tbsp olive oil

1 medium cauliflower

5 cloves garlic

2 large leeks

1 litre vegetable stock

1 tsp tamari (or soy sauce)

1 tsp dried thyme

½ tsp sage

salt to taste

¼ tsp pepper

*To garnish:*

¼ tsp chilli flakes per portion

Drizzle olive oil

Pinch salt

Pinch fresh parsley

1 tsp toasted pine nuts

**Method:**

* Preheat the oven to 180ºC
* Chop the cauliflower and leeks and roughly slice the garlic. Place in a baking tray with 1 tbsp olive oil and a large pinch of salt, then roast for 25 minutes
* Add the roasted vegetables to a saucepan with the vegetable stock, tamari, thyme, sage and pepper and bring to a simmer for around 5 minutes
* Add to a food processor and pulse until you reach your preferred consistency (we’ve chosen a smooth creamy blend)
* Add back to the saucepan, check seasoning, then serve and garnish with the chilli flakes and herbs

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