



# POTAGE DUBARRY

## INGREDIENTS

- 200 g (7.05 oz) white potatoes (variety suited for mash)
- 4 tbsp milk
- 500 g (17.64 oz) fresh cauliflower
- 600 ml (approx. 2.5 cups) white chicken stock (you can also use a mix of stock and milk if your stock is too dark in color)
- 150 ml (5.07 oz) double cream (heavy whipping cream)
- Salt
- Freshly ground white pepper

## METHOD

Peel and quarter the potatoes, then add them to a saucepan filled with cold water and a teaspoon of coarse salt. Bring to a boil and cook for 20 minutes. Once cooked, drain and return the potatoes to the saucepan. Add 3 to 4 tablespoons of milk and mash them with a fork. Set aside when ready.

To cook the cauliflower, fill another saucepan with water, add a tablespoon of coarse salt, and bring it to a boil. Submerge the cauliflower and cook for 18 minutes. Once ready, drain the water and return the cauliflower to the saucepan.

For the potage, bring 500 ml of the stock to a quick boil in a saucepan. When ready, immediately pour it over the cauliflower and use a stick blender to process the mixture. Add the remaining 100 ml of stock and 150 grams of the potato puree. Process again until smooth.

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Pass the mixture through a sieve into a clean saucepan and bring it to a simmer over medium heat. Taste the potage, adjust the seasoning with salt, then add the cream and mix well. Reduce the heat to low and continue to cook the potage, stirring occasionally, for 5 minutes.

When the soup is hot enough, stir in the white pepper. To serve, divide into soup bowls and garnish with parsley and a few pan-fried croutons. You can also decorate the potage with a sprinkle of parboiled small cauliflower florets for added texture.