

Cauliflower & Apple Puree

MAKES 3 CUPS, 4 SERVINGS ★



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INGREDIENTS

- 1 medium cauliflower (1 $\frac{3}{4}$ to 2 pounds), green leaves and core removed, coarsely chopped into $\frac{1}{2}$ -inch pieces (about 7 to 8 cups)
- 1 small apple, peeled, cored and chopped
- 1 quart (4 cups) 2% or whole milk
- $\frac{1}{2}$ ounce angel hair pasta (about 40 strands), broken into 2-inch pieces, or other eggless pasta, broken into pieces, if necessary
- 1 $\frac{1}{4}$ teaspoons kosher salt
pinch of sugar
- 2 teaspoons unsalted butter
- 1 tablespoon sour cream
freshly ground white pepper

SERVE WITH

Broiled Salmon with Crisp Herbed Crust

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FIRST

Place the cauliflower, apple and milk in a medium saucepan and bring to a gentle boil over medium heat. Stir in the pasta, $\frac{3}{4}$ teaspoon salt and sugar. Cook, stirring occasionally, until the cauliflower is puree-tender, 20 to 25 minutes.

SECOND

Strain, reserving the liquid*, and transfer the solids to a food processor. Puree at least 1 minute, until perfectly smooth, adding a tablespoon or two of the cooking liquid if necessary. Let the motor run for a minute or two, scraping down the sides several times, until you have a fine puree.

LAST

Add the butter, sour cream, $\frac{1}{2}$ teaspoon salt (or more to taste) and white pepper. **Save the remaining cooking liquid for soups or gratins, or discard.*

NOTE:

You can prepare the puree several hours ahead and reheat it (or keep it warm for a shorter time), stirring occasionally, in a double boiler.

★ J.NOELLE NOTES

Cauliflower & Apple Puree leftovers can be quickly transformed into a wonderful soup by simply reheating equal parts puree and stock (chicken or vegetable). Bring the soup to a gentle simmer. Serve with a drizzle of white truffle oil.