



HOW TO PURÉE CAULIFLOWER



Serves: 4



Prep Time: 10 minutes
Cook Time: 25 minutes

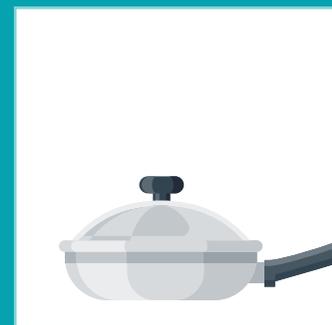
INGREDIENTS

- 1 head Cauliflower, cleaned and cut into florets
- 4 cups whole milk
- 1 tsp. salt, divided
- Pepper, to taste
- 1 Tbsp. unsalted butter
- Chives, for garnish



COMBINE

Cauliflower, milk, and 1/2 tsp. salt in a medium saucepan over medium heat.



SIMMER

And cover, cooking until tender, about 20-25 minutes.



STRAIN

Cauliflower from milk mixture, reserving broth.



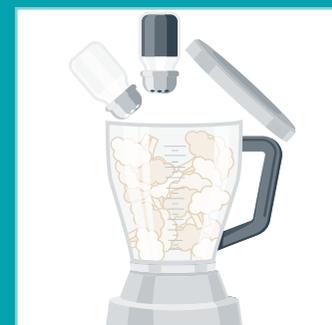
ADD

Cauliflower to a blender with remaining salt, butter, and half of reserved broth.



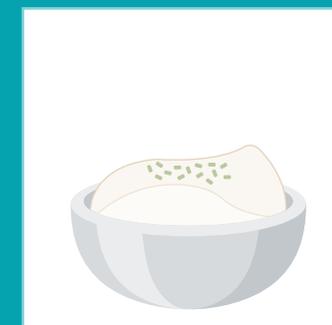
BLEND

Until desired texture is achieved.



SEASON

To taste with more salt and pepper.



SERVE

With chopped chives for garnish.

