



A TASTEFUL PLACE  
AT THE DALLAS ARBORETUM

## RECIPE

### **Roasted Fennel & Cauliflower Soup**

Makes 1 gal

#### **Ingredients:**

3 medium heads cauliflower cut into florets  
3 medium fennel bulbs cut into large chunks  
1 medium yellow or red onion diced  
5 garlic cloves chopped  
6 cups low sodium vegetable broth  
1½ cups of milk (either whole or 2%)  
2 tablespoons fresh thyme  
1 tsp nutmeg  
1 tsp chili powder  
1 tbsp lemon juice  
Salt and pepper to taste  
Olive oil  
Optional: add preferred croutons

#### **Directions:**

- Place cauliflower florets and chopped fennel on a sheet tray and drizzle with olive oil to coat and season with salt and pepper
- Roast in a 425 degree oven for 15-20 until tender
- In a large pot or dutch oven add oil and onion. Sauté until translucent.
- Add garlic, sauté for 30 sec and add cauliflower, fennel, thyme and vegetable broth
- Bring to a boil and reduce to a simmer for 20 minutes
- Add milk, nutmeg, chili powder, lemon, salt and pepper to taste and simmer for 5 more minutes
- Blend soup in a blender or with an immersion blender
- Garnish with croutons and a drizzle of olive oil