

Chilled Cauliflower Soup



Ready in 10 min

Serves 2

Ingredients

- ¼ cup Cauliflower Crystals (0.8 oz)
- 2 cups coconut mylk
- 2 tablespoons lemon or lime juice
- ½ cup olive oil
- Salt to taste
- Crushed coriander and red pepper to serve

Preparation

1. Gently heat coconut mylk.
2. Stir in all ingredients except coriander and red pepper.
3. Blend to emulsify.
4. Heat up to eat hot or let cool to eat chilled. Both are great!
5. Sprinkle with crushed coriander and powdered red pepper and enjoy!