



Kaviari Maison

CAULIFLOWER CREAM



RECIPE IDEAS

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Cauliflower cream

Serves four

Preparation time: 10 minutes

Cooking time: 20 minutes

500 g cauliflower · 200 ml whipping cream · **125 g Kaviari Kristal® caviar** · fresh herbs · salt and pepper

Wash the cauliflower, remove the leaves and cut into florets.
Cook the cauliflower florets in a pot of boiling water for 10 minutes.
Transfer to a blender and blend, gradually adding the cream.
Season with salt and pepper, then blend again until smooth.
Serve topped with a few fresh herbs and caviar.

