

Cream of Cauliflower Soup with Saffron

Servings : 6

Amount	Measure	Ingredient - Preparation Method
2	cups	water
2	cups	low-salt chicken broth
1/8	teaspoon	saffron threads - coarsely crumbled
3	tablespoons	butter
2	cups	onions - chopped
1 1/2	pounds	cauliflower - cut into 1/2" to 3/4" pieces
3/4	cup	half and half
		chives - thinly sliced

Combine 2 cups water and 2 cups low-salt chicken broth in medium saucepan. Bring mixture just to simmer. Remove from heat. Add saffron threads. Let steep 20 minutes.

Melt 3 tb butter in heavy medium pot over medium-low heat. Add chopped onions and saute until very tender but not brown, about 10 minutes. Add cauliflower pieces; stir to coat. Add saffron broth. Brint to simmer over high heat. Reduce heat, cover, and simmer until cauliflower is tender, about 20 minutes.

Working in batches, puree cauliflower mixture in food processor until smooth. Transfer cauliflower puree to large saucepan. Stir in half and half and bring to simmer. Season to taste with salt and pepper. Spoon into bowls and garnish with chives.