

## GUASTELLO'S VILLAGE MARKET

# Cauliflower, Pear, and Fennel Soup

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Serves 4 - 6

### Ingredients

For the cake:

2 oz. (4 Tbs.) unsalted butter  
3 medium leeks, white and light-green parts only, sliced 1/8 inch thick (about 3 cups), rinsed well  
1 small fennel bulb, trimmed and chopped (about 1-1/2 cups)  
1 medium parsnip, peeled and chopped (about 1/2 cup)  
Kosher salt and freshly ground black pepper  
3/4 cup pear juice  
7 cups lower-salt chicken broth or water  
1 small head cauliflower (about 1-1/2 lb.), chopped into 1/2-inch pieces (about 5 cups)  
1 large ripe pear, peeled, cored, and chopped (about 1-1/2 cups)  
1 Tbs. chopped fresh tarragon; more for garnish  
1/2 cup heavy cream; more for garnish  
1 tsp. fresh lemon juice

Melt the butter in a 4-quart saucepan over medium heat. Add the leeks, fennel, parsnip, 1 tsp. salt, and 1/2 tsp. pepper, and cook, stirring occasionally, until soft, 5 to 8 minutes.

Add the pear juice, and simmer, stirring occasionally, until the liquid is reduced to a syrup, 6 to 8 minutes. Add the broth and bring to a boil. Add the cauliflower, pear, 1 tsp. salt, and 1/2 tsp. pepper. Turn the heat down to medium low, partially cover, and cook until the cauliflower is very soft, about 40 minutes. Stir in the tarragon.

Working in batches, purée the soup in a blender until smooth and transfer to a large bowl. Return the soup to the pot, stir in the cream, and reheat. Stir in the lemon juice and season to taste with salt and pepper. Serve topped with a thin swirl of cream and a sprinkle of tarragon.

***Credit: [finecooking.com](http://finecooking.com)***