

Sip, Slurp and Savour ...

Spice Chef's Exotic Potato and Cauliflower Soup

With Coconut Milk, Cilantro, Spiced Scallop and Little Hearts

Ingredients

- 50 ml Oil
- 1 pkg Aloo Gobi Spice Mixture
- 500 g Shallots or White Onion
- 100 g Garlic
- 100 g Ginger
- 2 kg Potatoes
- 1 kg Cauliflower
- 1 pkg Aloo Gobi Masala
- Kosher Salt (to taste)
- 6 cans Coconut Milk
- 1 bunch Cilantro Leaves
- 5 Tomatoes
- 2 or 3 Leeks
- 2 or 3 stalks of Celery
- 1 or 2 litres of Vegetable Stock
- 3 or 4 Lemons

Garnish

- 2 Baby Scallops per serving
- Tandoori Spice

Little Hearts

- Red Beets
- Candy Cane Beets
- Roasted Red Peppers

Croutons

- Ground Cumin
- Olive Oil
- 1 Baguette Bread

Plant a Row • Grow a Row presents ...



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Method:

Step 1. Melt the butter or oil in a large saucepan over medium-high heat. Add Incredible Spice Aloo Gobi Masala Pack 1 (whole spices), in few seconds add the onion, (optional: leeks, celery), garlic, ginger and cook, stirring, for 3 minutes or until the onion softens. Add Incredible Spice Aloo Gobi Masala Spice Pack 2 (the ground spices) powder and cook, stirring, for 30 seconds or until fragrant.

Step 2. Add tomato, potato and cauliflower, and stir to coat. Add cilantro stems for more flavour. Add stock and bring to the boil. Reduce heat to medium and simmer, covered, for 20 minutes or until potato is tender. Remove from heat and set aside for 5 minutes to cool slightly.

Step 3. (Cumin Crostini) Meanwhile, preheat oven to 180°C. Cut thin slices and place bread in a roasting pan. Drizzle with olive oil and sprinkle with cumin powder. Cook in preheated oven, turning occasionally, for 5 minutes or until golden. Remove from oven and set aside, sprinkle some chopped cilantro.

Step 4. Place half the potato mixture in the jug of a blender and blend until smooth. Transfer to a clean saucepan. Repeat with remaining potato mixture. Place soup over low heat. Add coconut milk/cream and cook, stirring, for 5 minutes or until hot. Taste and season with salt.

Step 5. (For Garnish) Marinate the scallop with a pinch of Incredible Spice: Tandoori Salmon Spice blend, little bit of lemon juice and salt to taste. In a hot non-stick pan, add a little butter and pan sear the scallop. When cooked set aside

Step 6. (Little Hearts (optional)) Need a little heart cutter to punch small heart shape out of cooked red beets, candy cane beets, or roasted red peppers.

Step 7. (Get Creative) Ladle soup among serving bowls. Get creative in garnishing your delicious soup with Seared scallop, little bit of coconut cream drizzle, cilantro leaves, and the beautiful little hearts.



Recipe courtesy of **Incredible Spice**
134 Atlas Ave, Toronto, ON.
www.incrediblespice.com

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