



## Recipe of the Month

### Laceys Cauliflower & Bacon Soup with Mustard Cheese Toasties

#### Ingredients

- 2 tbsp vegetable oil
- 1 large or 2 small onions, chopped
- 8 rindless streaky bacon rashers
- 2 potatoes, chopped
- 1 small cauliflower, cut in florets, leaves sliced
- 570ml/1 pint vegetable stock
- 290ml/½ pint milk
- 8 French bread slices
- 4tbsp ready-made mustard, English or French
- 100g/4oz Laceys extra mature cheddar, grated
- Salt and pepper to season

*This takes just 20 minutes to make and 25-30 minutes to bake.*

Method: How to make Laceys Cows cheese tart with Potato and Spring onion.

- 1) Heat the oil in a large pan, add the onion and fry for five minutes until softened. Chop two bacon rashers, add to the pan and fry for a further two minutes.
- 2) Stir in the potatoes and cauliflower and mix well. Add the stock and bring to the boil. Cover and simmer for 15 minutes until the vegetables are tender.
- 3) Preheat the grill to medium. Purée the soup in a blender or food processor (you'll have to do this in two batches), then return to the pan and stir in the milk. Reheat gently, taste and add salt and pepper.
- 4) Meanwhile, grill the remaining bacon until crisp, then drain on kitchen paper and cut in pieces. Toast the bread on one side, spread mustard over the untoasted sides and sprinkle with the grated cheese. Grill until the cheese is melted and golden. Serve big bowls of soup sprinkled with the grilled bacon pieces and cheese toasties on the side.

Simon Lacey