

White Cheddar Cauliflower Toast

SERVING / SIZE
2 slices

SERVINGS
6



Roasted cauliflower florets in a white cheddar sauce made with *Campbell's® Verve® Aged White Cheddar & Cauliflower Bisque*, bacon and parmesan. All served on top of toasted sourdough with a poached egg.

MADE WITH



Verve® Aged White Cheddar and Cauliflower Bisque
CASE CODE 28975

Ingredients

12 slices	Sourdough Bread ½ inch slice
30 mL	Canola Oil
2 head	Cauliflower Florets Roasted
23 oz	<i>Verve® Aged White Cheddar and Cauliflower Bisque</i>
125 g	Bacon, cooked, diced
1.5 g	Paprika, smoked
1.4 g	Nutmeg, ground
1 g	Black pepper, ground
70 g	Parmesan cheese, grated
12 each	Poached egg
6 g	Chives, thinly sliced

Directions

- 1 Toast or grill bread slices and reserve.
- 2 Add oil to a large pan over med-high heat. Add cauliflower florets to pan and toss to coat. Allow florets to brown, tossing every few minutes until most pieces are golden brown. Place pan in a pre-heated oven at 191° (375°F) and cook until tender, about 10 minutes.
- 3 While cauliflower is cooking, in a bowl combine *Campbell's® Culinary Reserve Aged White Cheddar & Cauliflower Bisque*, bacon, smoked paprika, nutmeg, red pepper and black pepper. Stir to mix well.
- 4 Add cooked cauliflower florets to soup mixture. Mix well.

CCP: Heat to a minimum internal temperature of 74°C (165°F) for 1 minute.

CCP: Hold for hot service at 60°C (140°F) or higher until needed.
- 5 Using a blue, 2 oz. scoop, add 2 scoops of cauliflower mixture to each slice of toast. Sprinkle with parmesan cheese. Place in oven for 5-7 minutes until lightly browned.
- 6 **To serve:** top with poached egg and garnish with chives. Serve immediately.