

Piri Piri Aged White Cheddar Cauliflower Bisque

TOTAL TIME
35 min**SERVING / SIZE**
1 cup or
250 mL**SERVINGS**
8

This rich, creamy bisque blends roasted cauliflower with aged white cheddar and a bold kick of Piri Piri seasoning. Finished with fresh parsley, it's a perfectly balanced mix of comforting warmth and zesty Piri Piri spice.

MADE WITH**Verve® Aged White Cheddar and Cauliflower Bisque**

CASE CODE 28975

Ingredients

- 1 pouch (1.81 kg) **Verve® Aged White Cheddar and Cauliflower Bisque**
- 81 mL Club House® Piri Piri Seasoning
- Suggested Garnish:
- Parsley (Fresh), chopped

Directions

- 1 From a frozen or thawed state, immerse Aged White Cheddar and Cauliflower Bisque pouch in boiling water, heat product until 71°C (160°F) and hold.
- 2 Heat product until 71°C / 160°F.
- 3 Using tongs or insulated gloves, remove pouch from water.
- 4 Open Pouch: Make a cut with a knife near top of pouch.
- 5 Carefully pour into steam table insert or holding kettle. Stir in seasoning.

To Serve

Garnish with parsley.