



Creamy apple and cauliflower “shooters” with mini chorizo skewers (Christmas or entertaining)



SERVINGS: 24 SHOOTERS



PREPARATION TIME: 30 MINUTES



COOKING TIME: 14 MINUTES

Ingredients

- 30 mL (2 tablespoons) olive oil
- 500 mL (2 cups) cauliflower, cut into small florets
- 1 small yellow onion, chopped
- 1 garlic clove, chopped
- 15 mL (1 tablespoon) turmeric
- 2 Red Delicious apples, peeled and diced
- 500 mL (2 cups) vegetable broth
- Salt and ground pepper
- 500 mL (2 cups) 15% cooking cream

MINI-SKEWERS

- 24 1 cm x 1 cm chorizo cubes
- 12 1 cm x 1 cm cubes of your favourite cheese

Directions

1

In a large skillet, heat the oil and sauté the cauliflower, onion, garlic and turmeric for 2 minutes.

2

Add the apples, vegetable broth, salt and pepper, mix well and cook, covered, for 10 minutes and until the cauliflower is tender.

3

In the meantime, prepare skewers, alternatively threading a cube of chorizo, a cube of cheese and a second cube of chorizo onto the skewer, set aside.

4

With an immersion blender, purée until smooth. Add the cream and adjust seasoning to taste. Cook for 2 minutes.

5

Pour into shooter glasses and place mini-brochettes next to or on top of the glass.

6

Serve.