

Noa's Cauliflower Soup

2-3 heads of cauliflower

3-4 carrots

1 leek (old or new)

1 chopped onion

1 celery root (peeled and cubed, optional)

1 bunch chiogga beets (trimmed and cut)

Better Than Bouillon (or stock for those who have stocked up)

Cover all vegetables with water and bring to a boil. Simmer for 45 minutes to an hour. Use wand blender to puree soup or transfer in small batches to a blender.