



WHITE VEGETABLE SOUP

Makes 4 servings -very generous servings.

This is a non-pureed, thick vegetable soup of only white vegetables. The addition of grainy mustard and lemon juice gives the soup a nice bite. It's especially delicious with a crusty bread as the cold season approaches.

INGREDIENTS

- 3 leeks
- 4 cloves garlic
- 1 parsnip
- 1 small celery root, about 1 pound
- 1 small cauliflower
- 4 tablespoons extra -virgin olive oil
- 4 cups vegetable broth
- 1 ½ tablespoon grainy mustard
- 1 tablespoon lemon juice
- Leaves from 6 thyme sprigs
- Kosher salt
- Freshly ground black pepper

PREPARATION

1. Cut off and discard dangling roots and tough dark green leaves of the leeks. Cut the white and some of the green parts into thin slices. Place in a sieve and rinse thoroughly under cold running water to remove the sand.

2. Chop garlic coarsely.
3. Peel the parsnip and cut into small cubes.
4. Peel the celery root, remove the dark embedded spots and cut into small cubes. Cut the cauliflower into small florets.
5. Heat the olive oil in a large saucepan and sauté all the vegetables, stirring, for a few minutes. Add the broth and bring to a boil over high heat. Reduce the heat, cover, and boil gently for 30 minutes until the vegetables are soft.
6. Add the mustard, lemon juice, thyme, salt and pepper and season to taste.