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by ewfood

Winter Soup

Ingredients

32 fl oz. vegetable stock
2 beetroot bulbs, cubed
3 carrots, cubed
1 daikon radish, cubed
1 slice raw ginger
salt and pepper to taste
1 tin coconut milk

Cooks Note

Bring the vegetable stock and ginger to boil; add the remaining vegetables; reduce to simmer and simmer for 45minutes; remove the ginger and puree the soup; add coconut milk and bring to a simmer; season to taste and serve