

CURRIED CAULIFLOWER & SWEET POTATO SOUP (makes 6 portions)

large **onion**
thumb of **ginger**
5 **garlic cloves**
1 **chilli**
1 tsp **sweetner** (eg agave syrup)

2 tsp **turmeric**
2 tsp ground **cumin**
2 tsp ground **coriander**
1 tsp **garam masala**
1/4 tsp ground **cinnamon**
1/2 tsp **cayenne pepper**
1/3 cup hot **water**

500 g **cauliflower**
450 g **sweet potato**
200 g **potato**
1 stick **celery**
180g of young tender **brassica leaves** (eg curly kale, cavalo nero)

3/4 cup **cannellini beans** (soaked overnight, pressure cook 8 mins, save water for stock)
tin of **tomatoes**
2 tbs **puree**
1/2 cup **coconut cream** (1/2 cup of **desiccated coconut**, cover with boiling water and soak overnight then blend)
1200 ml **stock** (bean water + 1 dsp **miso** + 1 dsp **tamari** + 1 dsp **apple cider vinegar**)
1/4 cup **orzo** or **pearl barley**

1 dsp **lemon juice**
freshly ground **black pepper**

Mix the **spice mix** in cup or small bowl until it forms a slurry, and set aside.
Fry the **onion, ginger, garlic, chilli** and **sweetner** until caramelised.
Reduce the heat and add the **spice mix**. Cook for 2-3 mins, adding water if necessary.
Add the **cauliflower, sweet potato, potato, celery** and **leaves**. Mix well.
Add **beans, tomatoes, puree, coconut cream, stock** and **orzo**. Cover and bring to a boil.
Reduce the heat and simmer for 15 to 20 minutes.
Turn the heat off and allow to cool.
Add the **lemon juice** and **black pepper**
Blend into a smooth puree. Let it rest for a while before reheating.
Serve with **rice balls**.