



BIG  
BATCH

## VEGAN BIOME BROTH

### INGREDIENTS

- 1 large piece of dried Kombu seaweed
- 3 chopped carrots
- 1/3 chopped celery root
- 1 chopped white radish
- 1 chopped parsnip
- 1 tsp mushroom powder
- 5 cm chopped ginger
- 2 Tbsp nutritional yeast
- 3 Tbsp olive oil
- 3 Tbsp Tamari sauce
- 1/2 tsp turmeric powder

### PREPARATION

1. Prepare all the ingredients peel and chop all the veggies.
2. Put all the ingredients in a large pot, fill it with water and bring to boil.
3. Reduce the heat and let it simmer slowly for at least 6 hours, almost covered so you don't lose much liquid by vaporization.
4. When done, let it cool down, then strain through a fine strainer and keep in a few glass containers in the fridge or plastic containers if you want to freeze it.
5. You can use this goodness for any savory recipes to replace water. It will shift the taste of your meal to the next level.