

This highly flavorful vegetable bouillon is super easy to prepare, requires no cooking, and is kept in the freezer.

INGREDIENTS

2 celery stalks
1 small celery root
1 small fennel bulb
2 leeks
3 carrots
3 shallots
2 cloves garlic
1/4 bunch cilantro
1/8 bunch flat-leaf parsley
2 Tbsp sun-dried tomatoes
2/3 cup fine sea salt

This recipe uses a lot of salt to preserve the vegetables. It also keeps the paste from freezing solid, so you can easily scoop out a couple of tablespoons when you need them.

DIRECTIONS

Clean, peel, and roughly chop all vegetables. Put everything in the food processor (may need to do that in several batches depending on the capacity) and process till everything is well blended and mixed together. You should have a nice, moist, paste-like consistency.

Place paste into containers and freeze.

When ready to use:

Scoop 1Tbsp frozen bouillon for 1 cup water.

Remember that it's very salty so reduce the amount of salt in the dish you are preparing.