

VEGETABLE BOUILLON

2 Portions | Prep time 60 min

INGREDIENTS

6 pieces / carrots

4 pieces / parsley with leaves

2 pieces / celery with leaves

2 pieces / leek

1 leaf / lovage

4 leaves / laurel leaf

6 grains / allspice

1 tablespoon / salt

Pepper

3 l / water

INSTRUCTION

Wash and peel vegetables. Carrots, parsley and leek should be thrown whole. Cut the celery in half. Add four sprigs of celery leaves and one parsley leaves. Pour water over the vegetables. Add bay leaves, allspice and salt. We boil 20 minutes after the water starts boiling. After this time, remove the leek, celery and celery topping and parsley topping. Boil the bouillon another 20 minutes, until the carrot will be very soft and will give its sweetness to the bouillon. Season the broth with pepper and salt if necessary.

After this time, we take out the carrots and parsley. The soup is ready.

After cooling down, I suggest you freeze half the bouillon for another time.

PURCHASE LIST

6 carrots

4 parsley with leaves

2 celery with leaves

2 leeks

Leaf of lovage

Laurel leaves

Allspice