



The Larder Presents:



Santa's Scotch Broth

YOU WILL NEED:

INGREDIENTS:

- Bag of Broth Mix
- 1 Onion
- 2 Carrots
- 2 Celery Stick
- 1 Parsnip
- 1/4 Swede
- 1 Vegetable Stock Cube

YOU WILL NEED:

EQUIPMENT:

- Chopping board or clean work surface
- Sharp Knife
- Vegetable Peeler (or knife)
- Measuring Jug
- Large pan
- Hob

REMEMBER:

Always **wash your hands** thoroughly before touching and preparing ingredients.

ADVANCE PREPARATION:

Please soak the broth mix overnight in cold water (approx. 12 hours) prior to use, or alternatively boil the mix for approx. 40 minutes

METHOD:

1. ALWAYS START BY - Washing your hands thoroughly
2. Peel the carrots, parsnip, onion and swede.
3. Chop all vegetables into small chunky pieces.
4. Drain your soaked broth mix and rinse with cold water.
5. Dissolve vegetable stock cube into 500ml of boiling water.
6. In a pan add the stock and 750ml of cold water and bring to the boil.
7. Add bag of broth mix and chopped vegetables.
8. Reduce the heat and allow to simmer covered for approximately 40 mins or until all the vegetables are soft.
9. Season with salt and pepper to your taste and serve.

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