



## Vegetable Stock

Ref: 100222

**Yield: 1-2 Litres**

**Cuisine: British**

Preparation Time: 15 Minutes

Cooking Time: 30 Minutes

### **Ingredients:**

1 Red Pepper  
5 Carrots  
2 Leeks  
4 Celery sticks  
2 Onions  
1 Fennel bulb  
5 Mushrooms  
1 Orange  
1 Star Anise  
Handful Parsley Stalks  
3 Bay leaves  
2 sprigs Fresh Thyme  
Black peppercorns

### **Method:**

1. Roughly chop all the vegetables and cut the oranges into slices (skin on).
2. Place into a large stockpot, with the herbs, cover with cold water and bring to the boil.
3. Simmer for 20 minutes.
4. Remove from the heat and leave to infuse. The longer you leave it the more intense the flavour.
5. Strain through a fine sieve. Discard the veg and place the stock into containers suitable for storage in the fridge or for freezing.

### **To Serve:**

### **Chef's Notes:**