

VEGETABLE STOCK

Cooking time: 25 minutes. Preparation time: 30 minutes. Makes 5L.

WHAT YOU'LL NEED

- 6 litres cold water
- 1.5kg onions, peeled and diced
- 500g celery, diced
- 720g leeks, diced
- 2.5kg carrots, peeled and diced
- 3 heads of garlic, halved
- 20 white peppercorns
- 20 pink peppercorns
- 12 star anise
- 10 coriander seeds
- 3 lemons, sliced
- 2 bay leaves
- 600ml Noilly Prat
- 6 sprigs chervil
- 6 sprigs tarragon
- 6 sprigs thyme
- 6 sprigs coriander
- 6 sprigs basil
- 6 sprigs parsley

WHAT TO DO

1. Place your prepared vegetables into a stockpot with the sliced lemons, peppercorns, bay leaves and star anise.
2. Cover with cold water and bring to the boil. Once boiling, turn the heat down low and leave to gently simmer for 15 minutes.
3. Remove your stockpot from the heat and add the Noilly Prat and herbs to your stock.
4. Leave your stock to infuse as it cools and once cool, place in Kilner jars if you have them or any large Tupperware. Store your stock like this in the fridge for 24 hours.
5. Once your stock has been strained through a muslin cloth it's ready to use! Refrigerate and use as required. Your stock will last around 7 days in the fridge if kept in Kilner jars



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