

## View from the Fridge – Recipes from Brian Donkin

### Recipe # 60 – Vegetarian Scotch Broth

*Preparation time: 10 min – Cooking time: 1 Hour 15 mins*

#### Ingredients

1 small white turnip  
2 carrots  
¼ of a yellow turnip  
2 stalks of celery  
1 leek  
1 small onion  
½ cup broth mix  
salt and pepper  
knob of butter  
2 pint of cold water  
1 vegetable stock cube  
1 tablespoon plain flour  
Chopped parsley

#### Method

1. Soak broth mix overnight in a cup of boiling water with an added pinch of salt
2. Peel all the vegetables including the celery, (this takes the string out of it) then Dice all vegetables
3. Place all the chopped vegetables in a pot with the knob of butter and cook until soft.
4. Stir in the flour, salt and pepper and crumbled stock cube
5. Add the cold water
6. Strain the broth mix, strain under a running tap and add to the pot
7. Bring to the boil and simmer for 1 hour
8. Garnish with chopped parsley

*Serves 4*

