## Vegetable stock - a basic recipe by Herbert Hintner



Vegetable stock makes an excellent base and also a supplement to many dishes. I like to use it instead of meat stock as it doesn't distort the real flavour of the dish in any way.

In order to achieve a good flavour and colour of the stock, it is important to strain it after 2 hours.

It is really easy to prepare large quantities of the stock and then to freeze individual portions.

## **Ingredients**



1 carrot

1 medium onion

½ stick of celery

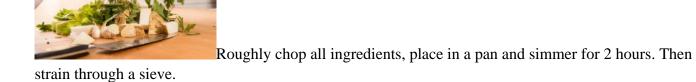
½ celeriac bulb

1/2

- 1 clove of garlic
- 2 sprigs of parsley
- 1 sprig of rosemary
- 1 bay leaf
- 5 basil leaves

Tip: Freeze individual portions of the stock so that you can use it quickly and easily at a later date.

**Preparation** (c. 2, 5 hours):



Enjoy using this vegetable stock in a number of recipes!