

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



- 2 l water
- 1 carrot
- 1 medium onion
- ½ stick of celery
- ½ celeriac bulb

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):



Roughly chop all ingredients, place in a pan and simmer for 2 hours. Then strain through a sieve.



Enjoy using this vegetable stock in a number of recipes!