



Back to Basics

Stave off the impact of food price inflation by adding value to your menu and tapping into the renaissance of simple British cooking.

Making your menu go further has never been more important and by cleverly using a few key flexible ingredients to maximise your offering, you can easily rustle up numerous robust, high quality dishes that will whet your customers' appetite for dining out.

CHUNKY WINTER VEGETABLE BROTH (SERVES 4)

INGREDIENTS:

25g butter or olive oil
1 leek, sliced
1 onion, sliced
2 carrots, peeled and sliced
2 potatoes, peeled and sliced
175g swede, peeled and diced
175g turnip, peeled and diced
50g fresh or frozen peas
3 standard or plum tomatoes (or one beef), halved
1 tbsp chopped fresh flat parsley
900ml vegetable stock
40-50ml **Millac Gold**
Salt and freshly ground black pepper

METHOD:

1. Sweat the leek and onion in the oil/butter. Add the carrots, potatoes, swede and turnip. Stir through on a medium heat for two minutes.
2. Add the tomatoes, seasoning and stock. Cover and bring to the boil.
3. Turn down the heat and simmer for 1 & 1/2 hours before adding some parsley and the peas. Cook for 10-15 minutes or until peas are soft.
4. Add **Millac Gold** and blend if preferred.
5. Serve with a drizzle of **Millac Gold**, sprig of parsley and bread.



The perfect cream alternative for cooking, pouring and whipping, **Millac Gold** makes your menu go further and adds a touch of luxury to true British classics.

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