

RECIPES

EUROPEAN traditional & authentic style broths



INGREDIENTS:

- 1 liter Rose Hill EUROPEAN beef broth
- 2 carrots cut into cubes
- 1 spanish onions cut into small cubes
- 3 celery branches cut into small cubes
- 2 chopped garlic cloves
- 125 ml pearl barley
- 25 g salted butter

EUROPEAN beef broth with pearl barley

4 servings

METHOD:

1. Prepare Rose Hill EUROPEAN beef broth following the instructions and add 250 ml of water.
2. In a saucepan, add butter and sauté vegetables without browning. Add garlic, beef broth and pearl barley.
3. Bake about 30 minutes or until pearl barley is cooked.
4. Garnish with chopped parsley.

CHEF'S SUGGESTIONS:

Use the EUROPEAN soup base to add flavour to prepare beef based soups such as beef & barley. Great for onion soup or as a base for Pot au Feu.

Can also be used as a base for beef or veal broths such as (osso bucco, rib plates, beef bourguignon). Try adding some Madeira wine to obtain a rich and flavourful broth.



INGREDIENTS:

- 1 liter of Rose Hill EUROPEAN chicken broth
- 2 carrots cut into julienne
- 1 white leek cut into julienne
- 4 green onions cut into wedges
- 10 shiitaké cut into julienne (remove foot)
- 250 ml cooked chicken cubed
- 25 g salted butter

EUROPEAN chicken broth and garnish

4 servings

METHOD:

1. Prepare Rose Hill EUROPEAN chicken broth following the instructions.
2. Add butter to broth.
3. Separate broth in 4 equal portions in soup bowls then add the garnish.

CHEF'S SUGGESTIONS:

Use EUROPEAN Profile soup base to add flavour to homemade soups or sauces. When adding fresh cream, EUROPEAN chicken broth makes a great sauce to accompany your vol au vent.

Use as a seasoning for sautéed vegetables or to prepare oriental chicken broth. Ideal to prepare italian stracciatella soup (chicken broth, egg, parmesan, orzo, nutmeg).

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