

VEGETABLE NAGE – makes approximately 5 pints

3 onions diced
2 leeks diced
4 carrots diced
1 fennel diced
2 sticks of celery diced
5 cloves garlic
5 white peppercorns
½ pint White Wine
5 pints Water

small sprig of tarragon
small sprig of chervil
small sprig of parsley
small sprig of basil
small sprig of thyme
1 star anise
1 bay leaf

Method

Place all the ingredients into a large pan, except for the fresh herbs.

Cover with the water and bring to the boil.

Simmer for 20 minutes.

Remove from the heat.

Add the herbs and leave to cool and stand for 24 hours.