

CHICKEN SOUP

Ingredients:

- water
- 1 kilogram of chicken carcasses
- a bit of beef (it will taste better)
- 1 big carrot (if you add more, your broth will be sweeter)
- 1 parsley root
- 1 small leek
- a piece of celeriac
- 1 onion (for nicer colour)
- 2 or 3 bay leaves
- a few black pepper grains
- a few whole allspice berries
- salt, pepper
- parsley leaves

Method

1. Pour water into the pot and add meat.
2. When the water starts to boil, reduce the heat and use a spoon to skim any fat off the top of the soup.
3. Add chopped vegetables . Remember not to peel the onion completely- colour of the broth will be better.
4. Add all of the seasonings and cover slightly the pot.
5. Cook the broth for a long time – 2-3 hours will be OK.
6. When the chicken soup is ready, take all vegetables out of the pot.
7. Taste it –if it's is too watery, keep on cooking with no lid. If it's too dense, add some water.
8. Serve it with a piece of cooked carrot and sprinkle parsley.

😊😊😊 Bon appetit ! 😊😊😊