

Homemade Bouillon

This recipe requires a food processor. I have a 8 cup/ 2 liter/ 2 quart model and need every cubic inch of it. I found the best approach if you are tight for space in your food processor is to add a few of the ingredients, then pulse a few times. The ingredients collapse and free more space for the next few ingredients. If you don't find yourself using much bouillon, I will suggest making a half batch of this. And for those of you wanting to do a version with no salt, freeze the vegetables in small amounts — say, ice cube trays just after pureeing them. Introduce salt in whatever amount you like later in the cooking process.

Ingredients:

5 ounces /150 g leeks, sliced and well-washed
7 ounces /200 g fennel bulb, chopped
4 ounces /200 g carrot, well scrubbed and chopped
3.5 ounces /100 g celery
3.5 ounces /100 g celery root (celeriac), peeled and chopped
1 ounce /30 g sun-dried tomatoes
3.5 ounces /100 g shallots, peeled
3 medium garlic cloves
9 ounces /250 g grain sea salt
1.5 ounces /40 g flat leaf parsley, loosely chopped
2 ounces /60 g cilantro (coriander), loosely chopped

Place the first four ingredients in your food processor and pulse about 20 times. Add the next four ingredients, and pulse again. Add the salt, pulse some more. Then add the parsley and cilantro. You may need to scoop some of the chopped vegetables on top of the herbs, so they get chopped. Mine tend to want to stay on top of everything else, initially escaping the blades.

You should end up with a moist, loose paste of sorts. Keep 1/4 of it in a jar for the refrigerator for easily access in the coming days, and freeze the remaining 3/4 for use in the next month. Because of all the salt it barely solidifies making it easy to spoon directly from the freezer into the pot before boiling.

Start by using one teaspoon of bouillon per 1 cup (250 mil), and adjust from there based on your personal preferences.

Makes roughly 3 1/2 cups.

Submitted by Elizabeth Gingle