

BEECH OVENS

SELECTED BY THE WORLD'S LEADING HOTELIERS



Vegetable and Barley Soup

Name of dish:	Vegetable & Barley Soup	
Cooking Temperature:	250°C	
Cooking method:	Sauté/Bake	Preparation Time: 1 hr
Number of portions:	4	Cooking Time: 45 mins
		Time total: 1hr50mins



<i>Ingredients</i>					<i>Method</i>
Item	Amount	UOM-Kg/MI/Each			
Carrots	100	g		1	Sweat carrots, onions, leeks, celery and
Onions	100	g			Garlic.
Leeks	100	g		2	Add tomato paste & cook out.
Celery	100	g		3	Deglaze with white wine, add tomatoes.
Tomatoes	100	g		4	Add chicken stock and barley, simmer
Pearl Barley	60	g			until barley is cooked.
Basil	80	g		5	Finish soup with chopped basil.
Tomato Paste	60	g			
Chicken Stock	2	litres			
White Wine	60	ml			
Garlic	40	g			