

Vegetable Broth

**JERNEJ KITCHEN**

VEGETABLE BROTH

This Vegetable Broth recipe is easy to make and it can be made from scraps. Vegan and perfect for a variety of dishes, like soups, risotto, sauces or other.

- makes
3
liters
- preparation:
10
minutes
- cook:
45
minutes
- total time:
55
minutes

vegetable prep

Clean all your vegetables. Using a speed peeler (we are using a great one from [Status Metlika](#)) peel the carrots and celery stalk into thin strips. Add them to a large pot. Halve the unpeeled onion and crush unpeeled cloves of garlic. Add to the pot. Also add mushrooms, cauliflower, and leek. Tie the herbs together using a string and add them to the pot.

cook

Season the vegetables with peppercorns, tomato paste and vegetable oil. Place over high heat and saut  the vegetables for about 3 - 4 minutes. Add water and bring to a boil, then reduce the heat to low and cook for 45 - 60 minutes. If you like you can add salt once the stock almost cooked.

strain and use

Strain and discard the vegetables. Set a large sieve over a big bowl or pot. Pour the stock through. Use immediately or store in a fridge or freezer, once cooled completely.

Vegetable Broth

2 large carrots

1 celery stalk

1 large onion

1 handful of mushrooms (Portobello, Shiitake, or other)

1/8 cauliflower

1/4 leek (green part)

1 sprig of parsley, 1 sprig of lovage, 2 bay leaves and sprig of thyme

1 tsp peppercorns

1 tbsp vegetable oil

1 tsp tomato paste

3 liters water (12 cups)

Tools and equipment

[speed peeler \(Status Metlika\)](#)

kitchen knife

cutting board

large pot

sieve

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