








# Beckett's Farm

## STARTERS

### Country Vegetable Soup



#### Method

-  4 tbsps butter
  -  1 onion chopped, 2 leeks sliced
  -  2 carrots sliced, 2 celery sticks sliced
  -  2 small turnips sliced
  -  4 ripe tomatoes skinned and chopped
  -  1 litre chicken/vegetable stock, bouquet garlic
  -  Salt and pepper
- Chopped herbs such as chives, thyme, tarragon

1. Heat the butter in a large saucepan, add the onion and leeks and cook gently until soft but not coloured
2. Add the celery, carrots and turnips and cook for 3-4 minutes, stirring occasionally. Stir in the tomatoes and stock, add the bouquet garni and simmer for about 20 minutes
3. Cook until all vegetables are tender, season to taste and serve with fresh bread

Note : inclusion of the small Beckett logo indicates that the ingredient can be purchased in Becketts Farm Shop.

