

## CHICKEN BROTH

Serving 4

### **INGREDIENTS:**

*1 kg raw chicken wings  
4 garlic cloves, unpeeled and bashed  
5 sticks celery, roughly chopped  
2 medium leeks  
2 medium onions, roughly chopped  
2 large carrots  
3 bay leaves  
5 sprigs of fresh thyme  
5 whole black peppercorns  
2,5 l cold water*

### **PREPARATIONS:**

- 1. Place the chicken, garlic, 1 leek roughly chopped and one carrot roughly chopped, herbs and peppercorns in a large, deep-bottomed pan. Add the cold water and bring to the boil, skim, then turn the heat down to a simmer.*
- 2. Continue to simmer gently for 60 minutes skimming as necessary, then pass the stock through a fine sieve.*
- 3. Put it back on the stove and add the finely chopped carrot, leek and celery. Cook it for 15 more minutes and serve.*