

## Alternative stock cubes



This popular recipe does a great job of imitating shop-bought stock cubes.

They can be kept in the freezer to use as and when needed.



### Ingredients

#### **Makes 40 Cubes**

- 70g/1 medium carrot chopped into chunky pieces
- 30g/5 sun-dried tomatoes
- 20g/4 spring onions (green part only)
- 80g/1/2 green pepper roughly chopped
- 34g/2 radishes halved
- 1tbsp chopped fresh chives
- Handful of fresh coriander
- Handful of fresh parsley
- 1tsp ground white pepper
- 1tsp of salt(optional)

## Method

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Place the carrot, sun-dried tomatoes, spring onions, green pepper and radishes in a food processor and blend until all the ingredients are finely chopped.

Add the fresh herbs, pepper and salt if using, and blend again until you have a smooth paste.

This can be used immediately by using one teaspoon of the paste per 600ml water.

Put the remainder into ice cube trays and freeze, then store the individual cubes in an airtight bag for use for up to three months.