Homemade dried stock concentrate

NIBBLEDISH CONTRIBUTOR

Ingredients

- All kind of vegetables:
- onions
- garlic
- carrots
- celery
- peppers
- tomatoes
- cabbage
- leek
- any kind of root vegetable
- herbs like parsley or chives
- salt

Instructions

You can use any odd vegetable, but winter vegetables are most appropriate. Use this stock concentrate as a base for your stock or Bouillon. No more Oxo, Maggi or Knorr cubes!

1. Chop up the vegetables and put them all together with a generous serving of salt into a food processor
2. process until you have a homogeneous paste
3. spread the paste out onto an oven tray
4. Put the tray into the oven at a relatively low temperature (60 - 70°C)
5. switch on the air circulation of your oven if it has one, otherwise move the paste

every hour or so
6. leave it in the oven until you have dry substance (it will be quite some hours, do it overnight for example - and make sure the kitchen is aired as the drying paste will leave its smell)
7. Take out the dry paste, let it cool
8. Put it into the food processor again and break it up to fine granules
9. Keep it in the fridge (mine I can use for months)