Soups / Scotland

pearl barley, lentils and broccoli soup · Scotland

A hearty soup with grain, broccoli and cooked pulses, developed as a Scotland-inspired variation.

Time 50 min **Servings** 4

What you'll need.

- ☐ 150 g onion
- ☐ 150 g pearl barley
- ☐ 500 g broccoli
- ☐ 15 g wholegrain mustard
- ☐ 2 g dried thyme
- ☐ 30 ml neutral cooking oil
- ☐ 450 g drained cooked lentils
- ☐ 1400 ml low-salt vegetable stock
- ☐ 10 g chives
- ☐ salt and pepper to taste

Let's make it.

01 Cook the grain separately according to the packet. Rinse and drain the cooked pulses.

02 Clean the broccoli and cut into small, even pieces. Finely chop the onion.

03 Heat the oil and soften the onion for five minutes. Add the broccoli and cook for a few minutes. Pour in the stock and simmer until the vegetable is tender.

04 Add the cooked grain and pulses and heat for five minutes until the soup is piping hot.

05 Stir in the wholegrain mustard, chives, dried thyme and taste before serving.

AI-developed, not kitchen-tested.

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