

Lemon Coriander Vegetable Broth

Ingredient	Quantity	Unit
Vegetable Stock	1000	Grams
Chopped carrots	80	Grams
Chopped Beans	80	Grams
Chopped Baby corn	80	Grams
Salt	To	Taste
Aromat powder	4	Grams
Lemon Juice	10	ML
Coriander stems	20	Grams
Cornflour	20	Grams
Coriander leaves	For	Garnishing

Method:

1. In a deep pan, add the vegetable stock/ water.
2. Now add the coriander stems, salt and aromat powder to it.
3. Add the chopped vegetables and allow it to simmer till the vegetables cook.
4. Finish with lemon juice.
5. Mix the cornflour with equal amounts of water and add into the boiling hot soup.
6. Garnish with coriander leaves and serve hot.