

LIGHT SPRING SCOTCH BROTH

Bouillon d'Orge aux Herbes de Printemps

Source: The Gilded Table – March Edition

Prep Time: 15 min | Cook Time: 40 min | Yield: Serves 6



Recipe Description

This lighter take on Scotch broth captures the spirit of the thawing countryside — pearl barley, sweet carrots, and tender greens simmered gently in a delicate broth brightened with fresh herbs.

Ingredients

- 1 tbsp butter
- 1 leek, sliced
- 2 carrots, diced
- ½ cup pearl barley
- 4 cups lamb or vegetable broth
- 1 cup shredded cabbage or greens
- 1 tbsp chopped parsley
- 1 tbsp chopped thyme
- Salt & pepper

Instructions

1. Melt butter in a pot and sauté leek and carrots until softened.
2. Add barley and broth.
3. Simmer 30–40 minutes until barley is tender.
4. Add greens and cook 5 more minutes.
5. Stir in herbs and season.
6. Serve warm.