



## BARLEY SOUP

### INGREDIENTS:

100 g carrots  
100 g onions  
1 clove garlic  
100 g potatoes  
100 g celery  
100 g parsley  
100 g leek  
100 g barley  
50 g button mushrooms  
50 g butter  
100 g Sokołów beef-vegetable broth  
400 ml water  
parsley leaves  
salt and pepper

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### PREPARATION:

1. Peel and dice the onion, garlic, and carrot, then fry gently in butter. Add the rest of the vegetables (dice the potatoes in advance, grate the celery and parsley, and slice the leek and mushrooms), the millet groats, broth concentrate and water.
2. Boil for about 25 minutes. Finally, season with salt and pepper.
3. Serve with parsley leaves.