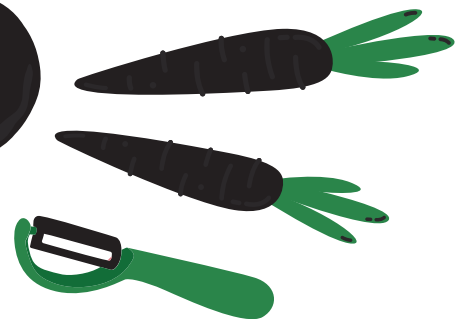
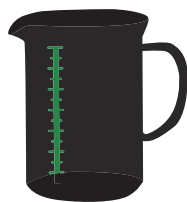


Lamb broth with citrus



Makes: **1500 ml**

Prep time: **45 min**

Cook time: **6 hours**

40 g	Carrots
40 g	Celery
60 g	Onions
120 ml	Lemon juice
300 g	Oranges
2000 ml	Water
1000 g	Lamb bones
10 g	Thyme

1. Rinse lamb bones in cold water.
2. Roughly chop carrots, celery, onions, and oranges.
3. In a stock, pot add bones, chopped ingredients, and thyme, and top up with water and lemon juice.
4. Close with lid and cook on low heat for 6 hours.
5. Strain broth and allow to cool.
6. Refrigerate/freeze once cooled and store until ready for use.