Pottage

Ingredients

- 1/4 teaspoon ground coriander or ground cardamom
- 1 head fresh cabbage
- 2 medium size onions
- 2 whole leeks
- 700ml broth (chicken or beef or vegetable)

Method

- 1. Wash and chop the cabbage and leeks. Thinly slice the onions.
- 2. Make up the stock.
- 3. Put all the ingredients together in a large pan. Bring to the boil and simmer for 10-15 minutes.
- 4. Serve with bread or enjoy it on its own!



