



Jolly Fine Recipe

GR V and Easy Too Good to Be Stew Gourmet Vegan Sauce Mix **Recipe**

(Vegan Celeriac, Mushroom and Leek Stew)

Recipe

Ingredient	Amount
Onion	1
Chopped Potatoes	150g
Diced Celeriac	280g
Chopped Mushrooms	250g
Chopped Leeks	150g
Water	600ml
GR V and Easy Too Good to be Stew Sauce Mix	75g

Method

1. Place the chopped vegetables in to your slow cooker pot.
2. Blend the Too Good to be Stew Sauce Mix with the water and add to the slow cooker pot, stir thoroughly.
3. Cover and cook for 4 hours on HIGH or 8 hours on LOW or until the vegetables are tender and cooked through (keep covered during cooking, cooking times may vary between slow cooker models).
4. Remove the lid & stand for 5 mins before serving.

Top Tip – smear a thin layer of oil around your slow cooker pot before adding the ingredient to prevent excess sticking.



Gordon Rhodes Ltd
Dalesman House, Chase Way
Bradford, BD5 8HW
www.gordonrhodes.co.uk