



**3 Adding vegetables and barley.** Add the prepared vegetables and the bouquet garni to the liquid. Strain the barley from the water in which it has been soaking and add it to the soup. If you are using dried peas, drain and add them, too. Bring the soup back to a simmer, remove any scum from its surface, and cook for 1½ hours or until the meat is nearly tender. Spoon off the fat occasionally.



**4 Separating meat from bones.** Add quartered turnips or swedes and simmer the soup for about 30 minutes more. When the meat and barley are tender, remove all the solid ingredients except the barley, using a slotted spoon and tongs. Cut the meat away from the bones (*above*) and chop it into small pieces. Discard the bones, the bouquet garni and the exhausted carrots and leeks. Reserve the meat, onions and turnips or swedes.



**6 Garnishing.** Cut fresh carrots and turnips into *julienne* strips (*page 20*). Pour a ladleful of the broth into a small saucepan and simmer the *julienne* in it for 5 to 6 minutes until tender. Add them to the soup in the tureen. And, if you like, add a little lemon juice or a few capers preserved in vinegar to counteract the blandness of the barley. Serve the broth in warmed soup plates (*left*). □