

## • FORECAST PROJECT

Lund University  
School of Industrial Design  
Master programme year 1  
[www.industrialdesign.lth.se](http://www.industrialdesign.lth.se)

## VEGETABLE PEELS -> BOUILLON

[ellen.eb.berglund@gmail.com](mailto:ellen.eb.berglund@gmail.com)

Ellen Berglund

Instead of buying stock cubes in the supermarket to flavour your food, you can make your own by saving the peels from vegetables and boil them.

I made a tray that could store the fluid vegetable stock in the freezer and turn them in to portions you can use when cooking.

The compartments are different sizes, and the shapes are inspired by food. They add to the playfulness when cooking, to learn how to taste, and not always follow a recipe.

This is a small step towards decreasing our food waste, to see even the peel as a resource. The bought stock cubes are packaged in aluminium and cardboard and made in big factories, they also contain only 5% vegetables. When making your own you know exactly what you eat.

