

VEGETABLE SOUP

Ingrediënts

350 g cubed stewing
beef + 1 bone or 500 g
beef
1½ litre water
½ slice white bread
without the crust
75 g minced veal
salt, pepper, grated
nutmeg
400 g diced vegetables
(cauliflower, carrot,
onion rings, parsley)
40 g vermicelli (or rice)



Method of preparation

Bring the meat in the water to the boil. Skim the liquid and simmer 3-5 hours without a lid. At the end of the simmering time crumble the bread and mix with minced veal, salt, pepper and grated nutmeg (optional) to taste. Form small balls. Strain the stock through a damp towel. Heat the vermicelli, vegetables and meatballs 10 minutes in the stock. Serve the soup in bowls.

