



## Veal Soup

Serve the veal soup with vegetables and spices as a starter dish. This same recipe can also be used as the liquid stock for other dishes, soups or sauces, so why not make a bit more, let it cool and freeze.

### Ingredients

Number of persons: 4 - 6

- 800 g veal knuckle (boneless)
- 1,2 l water
- 1 tablespoon cooking oil
- 1 onion, chopped
- 1-2 pinches salt
- 1 cabbage leaf
- celery leaf
- 1/2 teaspoon pepper grains
- 200 g carrots, sliced
- 200 g celery root, sliced
- 100 g parsley root, sliced
- 1/4 teaspoon nutmeg, grounded
- 1 tablespoon [Vegeta Beef Stock Powder](#)
- 1 stalk celery
- 1 tablespoon parsley, chopped

### Homemade pasta:

- 80-100 g plain flour
- 1 egg
- 1 pinch salt

### Preparation

1. Wash the veal and place it in cold water. Bring to boil.
2. In a pan heat up oil and fry the onion shortly.
3. To boiling water and veal, add salt, cabbage and celery leaves, pepper and fried onion. Cook for around 60 minutes. Take the meat out and drain - keeping the liquid.
4. Return liquid and meat to the pot. Add carrots, celery and parsley root, nutmeg, Vegeta Beef Stock Powder and celery stalk. Cover and bring to boil, then reduce the heat and cook for 35 minutes.
5. Homemade pasta: Combine the flour, eggs and salt in a bowl and knead hard dough. Shape into a ball and grate it using the larger holes side of the grater.
6. When the soup is ready, remove the meat and add the pasta. Cook for 10 minutes and serve.

### Serving

Serve the soup in plates, add sliced meat and sprinkle with parsley.



Preparation time: 2 h

Energetic value: 441 kcal / 1843 kJ

Demanding:





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My notes

