

Meat soup with root vegetables

6-8 servings

800-900 g beef shoulder or prime rib

1 yellow onion (2)

2 vegetable stock cubes

1 meat stock cube

2 bay leaves

2 cloves

5 allspice grains

10 white peppercorns

A few sprigs of thyme or 1 tsp dried thyme

2 l water

1 piece of celeriac or 2 stalks of celery

3 carrots

1 parsnip

4 firm potatoes

1 yellow onion

10 cm leek

2 dl frozen green peas

Coarsely chop a yellow onion.

Trim the meat. Place the meat in a large pot and add cold water until it covers the meat. Bring to the boil and then drain the water. Rinse the meat and pot.

Put the meat in the pot together with the peeled onion, stock cubes, bay leaves, thyme, cloves and pepper. Pour in 2 litres of water and bring to the boil.

Simmer covered for about 1-1.5 hours or until the meat feels tender.

Skim in the meantime.

While the meat is cooking, peel the root vegetables and cut into cubes. Rinse and slice the leek. Roughly chop the other onion.

When the meat is tender, remove it from the pot and let it rest for at least 20 minutes.

Strain the pot.

Dice the meat and put it back in the pot with the pot.

Add the vegetables, excluding the peas and leek. Cook the soup slowly under the lid for another 20 minutes.

With 5 minutes left, add the peas and leeks.

Season with salt and white pepper.