

## **Recipe for Wedding Soup:**

This soup will make about 6-8 servings.

The egg custard recipe makes more than you need, but I like it as a snack. Sometimes, I like to add tiny meatballs. And sometimes I add pieces of meat to the soup. I got beef bones from the butcher, some of them had bone narrow in them.

For the broth, use the outer dark green leaves of the leek, because that's where all the flavor is. Use the peel of the celeriac root and if possible, get a celeriac root with some leaves. That will add a lot of flavor to the broth.

### **The Broth:**

½ to 1 lb. chuck roast  
3 lb. center cut beef bones  
1 fat peeled carrot  
1 white onion with peel  
1 small leek  
a few sprigs of parsley  
the peel of a celeriac root  
3 bay leaves  
3 cloves  
1 tsp. whole allspice kernels  
2 tsp. peppercorns  
4 tsp. salt

### **Directions:**

Wash and clean all the vegetables thoroughly. Peel the celeriac root and use the peel for the broth and the rest of the root for the soup. Add lemon juice to the pieces of the celeriac root to prevent it from discoloring. Cut the unpeeled onion in half and roast the cut side down in a frying pan until turns black. Use all of the leek, including the green leaves. If you want, you can use some of the white part of the leek in the finished soup.

Heat 12 cups of water in a large pot and just before the water boils, add the meat, spices, and the vegetables. I have never done it this way, but it seems to work. When the broth comes to a boil, skim some of the foam off. Reduce the heat and simmer the broth covered for at least four hours. Let the broth cool a little bit and remove all the large vegetable pieces and meat. Discard the vegetables and bones. Cut the meat into small pieces and save. Ladle the broth through a sieve covered with a piece of gauze or thin towel. This way, you get rid of all the spices and protein pieces from the meat. I put my broth in the fridge and remove the hardened fat the following day.

### **Things that go into the soup:**

#### **The Vegetables:**

1 fat peeled carrot cut into small cubes  
About 2 cups peeled celeriac root cut into small cubes

### **Meatballs :**

You can double this recipe and freeze half of the meatballs when you make the soup again with the leftover frozen broth.

### **Ingredients:**

¼ lb. ground beef  
1 2-inch piece of baguette  
salt  
pepper  
a pinch of nutmeg

### **Directions:**

Soak the piece of baguette in milk until soft. Squeeze out all the liquid and mix with the meat, salt, pepper, and nutmeg to taste. Roll into little balls and boil in salted water for about five minutes. Drain and put them aside for the soup.

### **Egg Custard:**

### **Ingredients :**

3 eggs  
whole milk (equal to the volume of the eggs)  
salt  
pepper  
a pinch of nutmeg

### **Directions:**

Measure the volume of the eggs and then add the same amount of whole milk. Puree the milk, eggs, salt pepper and nutmeg in a blender (or use an inversion blender). Line a container with a fitting lid with plastic wrap. (I used a plastic container.) Pour the egg mixture into the lined container, put the lid on and immerse the container into a pot with simmering water. Cover the pot and simmer for 30 minutes or until the custard has set. Once the custard is done, flip the container over a plate, remove the plastic and cool the custard. Cut into small cubes.

### **The Soup:**

Reheat the broth, add the cooked meatballs, the meat, the vegetables and simmer for about 8-10 minutes. Ladle the soup into a bowl, add some egg custard and sprinkle with some chopped parsley.

### ***Guten Appetit!***

Recipe from *Calle Kocht*

Translated and adapted by [Sunnycovechef.com](http://Sunnycovechef.com)

