

### Beef Soup

#### Ingredients (for 4-6 Persons)

- 500 g beef (soup meat)
- 500 g beef bones (2/3 marrow bones, 1/3 sandy bones)
- 1 onion
- 250 g soup vegetables (carrots, turnips, celery, leeks, lovage, parsley)
- Spices: peppercorns and, to taste, a pinch of cloves, garlic
- Salt (as a guideline 10 g per liter)
- 3.5L of water



#### Refining

Increasing the meat/bone to water ratio in favor of the meat will make the soup stronger. Of course, all sorts of mushrooms that can be cooked with the soup vegetables and are suitable as an umami booster. A small dash of sherry completes the soup. But beware! Don't use too much sherry or mushrooms.

#### Culinamus

For our **Culinamus** soup we follow the recipe pretty closely. The meat is not meant to be eaten, we like to use a well-infused piece of soup meat.

#### Preparation (15 Minutes)

- Halve the onion and brown it properly in a frying pan on aluminum foil (so that the pan does not suffer).
- Wash meat and bones (lukewarm or cold)
- Wash and cut the vegetables into pieces

## Cooking (2 ½ hours)

- Boil the bones with 3.5 liters of water. add meat.
- Skim off the foam that rises with a slotted spoon.
- Add the onion and spices and cook gently for 1 ½ hours (without the lid).
- Add the vegetables and cook for another 30 minutes.
- Salt (approx. 10 g per liter) if the soup is to be used directly and drain. Otherwise wait with the salt.



If you want to clarify the soup, you have to let it cool down first. Preferably overnight. Mix in one egg white per liter of liquid and mix well. Then heat and remove the gray foam (the hardened egg white). Strain the soup through a fine-mesh sieve and enjoy.

If you then want to be in the premier class, take the cold soup and add 700 g of minced beef mixed with 2 egg whites. Boil slowly and stir regularly (be careful, the meat can burn). Simmer briefly, then switch off and let steep for about 15 minutes. Remove the meat with a slotted spoon. Finally, use a filter cloth to remove the last suspended matter from the consommé. This works best if you scoop the soup and don't pour it over.

## And then...

A pleasure with Fritatten (cut crepes) and chives. As far as the wine is concerned, I would rather orientate myself on the 'after'. If the soup is 'expanded' to a traditional Viennese soup pot, a beer will taste great with it, a fine light Ottkringer is a hit! Or a light white wine, a Gemischter Satz from Fuhrgasslhuber.

CULINAMUS!