



Frittatensuppe

Ingredients (for 2 portions plus leftover bouillon)

For the bouillon: ca. 500 g beef (with bone, suitable for making soup – just ask your local butcher, he will know!), 2 carrots, 1-2 parsley roots (with leaves), a piece of celeriac root, 1 medium onion, salt and pepper to taste

For the Friitaten (pancakes) : 1 egg, 50 ml milk, 3 tbsps flour, 20 ml sparkling water, a pinch of salt, 2 tsp butter

Optionally: chopped parsley to serve

How to

Wash and pat-dry the meat. Cut the meaty part into chunks, and put them and the bone in a cold pot. Roughly chop the carrots, parsley roots, parsley stems, celeriac and put around the meat.

Peel the onion and cut into quarters. Fry on dry pan until browned, put into pot with the rest of the ingredients.

Add cold water to cover it all (a few cm over the top of veggies and meat).

Bring to boil on medium heat, stir, season with salt and pepper, add the (not chopped) parsley leaves. Cover, reduce heat and simmer for at least 2 hours.

Occasionally check and, if needed, collect the froth from top.

About half an hour before serving prepare pancake dough: Beat the egg with a fork, add the remaining dough ingredients (flour, sparkling water, milk, salt), stir well. Heat a pan with the butter in it, bake a big pancake in it. Cut into half, roll, and cut into strips. Arrange them in two empty plates and add strained bouillon over it. Serve with parsley, if you like it.