



## PIECE OF MEAT IN BROTH

### INGREDIENTS:

1-1.5 kg Uczta Qulinarna chuck  
3 onions  
3 carrots  
1 head white cabbage  
1/2 large celery  
1 leek  
a couple sprigs of parsley leaves or dill for decoration  
salt, grains of pepper  
2-3 grains allspice  
2-3 bay leaves

---

### PREPARATION:

1. Wash meat and dry with paper towel. Wash vegetables and cut into bars or slices. Put meat, vegetables and spices in a pot, and cover with cold water. Add half of onion burned over fire or in a pan.
2. Boil everything on a very small fire for approx. 3 hours, until the meat is soft. Broth should be aromatic and clear. Finally, season with salt and freshly ground pepper. Before serving, garnish with chopped parsley leaves or dill.