



THAI BEEF SOUP

INGREDIENTS:

1 kg Uczta Qulinarna beef topside
2 carrots
1/2 celery stalks
1/2 leek
2 onions
2 stalks lemongrass
4-5 lime leaves
20 g fresh ginger
3-4 chilli peppers
8 whole shrimp (size 16/20)
soy noodles (ribbons)
2 l fish stock
vegetable fat
seasoning: Salt, pepper, few grains allspice
1 small shallot
a couple leaves fresh coriander

PREPARATION:

1. Wash beef and dry it with a paper towel, cut it into pieces weighing approx. 100 g each. Sprinkle with salt and pepper. Fry meat on a hot pan in a little bit of vegetable fat. Fry thoroughly and move to a pot. Peel onion, cut it into quarters and brown it, just like for making a classic broth. To the pot with meat add carrots (cut or whole), celery, leek, allspice, few grains of pepper, lemon grass, lime leaves, chilli peppers and piece of fresh ginger.
2. Pour fish stock on meat and vegetables, cover the pot with a lid and simmer until the meat is soft and crispy. Put shrimp in soup and boil for 4-5 minutes before serving the dish. Prepare pasta following instructions on the package. Combine all cooked products on a plate. Sprinkle with



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freshly cut shallot and fresh coriander leaves.
Pour clear meat-fish broth on everything.