Soups / Scotland

Clear soup with beef strips and red cabbage · Scotland

A clear broth with beef strips, red cabbage and a Scotland-inspired flavour base.

Time 40 min **Servings** 4

What you'll need.

- ☐ 150 g onion
- ☐ 30 ml neutral cooking oil
- ☐ 500 g beef strips
- ☐ 600 g red cabbage
- ☐ 1300 ml low-salt vegetable stock
- ☐ 15 g wholegrain mustard
- ☐ 10 g chives
- ☐ 2 g dried thyme
- ☐ salt and pepper to taste

Let's make it.

01 Clean the red cabbage and cut into small, even pieces. Finely chop the onion.

02 Heat the oil and soften the onion for five minutes. Add the red cabbage and cook for a few minutes.

03 Add the stock and simmer until the vegetable is tender.

04 Cook the beef strips thoroughly in a separate pan until the centre reaches at least 71°C.

05 Add the cooked main ingredient to the soup and briefly reheat. Stir in the wholegrain mustard, chives, dried thyme and taste before serving.

AI-developed, not kitchen-tested.

Recipe & provenance DVS Recipe Studio / DVS Recipe Studio · AI-developed variation / CC0 1.0.
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