Soups / Ireland

Clear soup with beef strips and Brussels sprouts · Ireland

A clear broth with beef strips, Brussels sprouts and a Ireland-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 Brussels sprouts
- ☐ 1300 ml low-salt vegetable stock
- ☐ 15 g wholegrain mustard
- ☐ 10 g fresh parsley
- ☐ 10 ml apple cider vinegar
- ☐ salt and pepper to taste

Let's make it.

01 Clean the Brussels sprouts and cut into small, even pieces. Finely chop the onion.

02 Heat the oil and soften the onion for five minutes. Add the Brussels sprouts 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, fresh parsley, apple cider vinegar 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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