



Altmärkische Hochzeitssuppe (Altmark wedding soup)

SAXONY-ANHALT

Ingredients

For 5 people

1 boiling fowl

250 g pork meatballs

12 eggs (for the royale garnish)

250 g asparagus

1 bunch greens

Salt

Sugar

Milk

Finely chopped parsley

Method

Simmer the chicken on a low heat for about 1½ hours with a carrot, 100 g of leeks, 100 g of celery and some salt. Now strain off the finished broth to separate it from the solid ingredients. Lightly whip 12 eggs with 3 tablespoons of milk, a pinch of salt and sugar. Place in a flat bowl and set on top of a pan of hot water. Allow to stand for approx. 45–50 minutes at 80°C.

Use a serrated knife to cut the finished royale garnish into cubes with an edge length of approximately 1.5 cm.

Simmer the rounded meatballs in lightly salted water for around 5 minutes and then drain. First pour the hot broth into the serving bowl and then carefully add the hot meatballs, the asparagus cut into approx. 3 cm pieces, and the royale garnish. Stir the whole thing very carefully and garnish with the chopped parsley.

Bon appétit!

Wine recommendation

An uncomplicated Müller-Thurgau with aromas of fresh apple, pear and nutmeg is the perfect accompaniment.