

ESCUDELLA I CARN D'OLLA

Ingredients

Ingredients for the stock:

- 1/4 chicken and spine, 1/8 hen, Veal's , lamb and pork's bones, 1 ham's bone and 1 black rice sausage.
- 2 carrots, 1 leek, 1 parsnip, celery, 3 onions, 2 potatoes, turnip and chickpeas (in water during 12 hours).

Ingredients for the meat balls:

- 1/4 minced veal and 1/4 mince pork, 1 clove of garlic, parsley and 1 egg.
- Flour and salt.

Tools

- Big pot
- Fork and knife
- Colander
- Pot
- Wooden spoon
- Bowl

PREPARATION



Clean the meat ingredients.



Clean the vegetables ingredients



Boil all the ingredients for 2 hours. Except potatoes and black sausage.



Mix the ingredients for the meat balls. Add some flour



Do large balls with the meat and add them in the stock. Add the potatoes and black rice sausage. Boil for 10 minutes



Separate some of the stock in a casserole. Boil.



Put some pasta and boil until the pasta is cooked.



The "Escudella" (soup) is ready. Serve it as a main course



Separate the meat from the rest in separated dishes "Carn d'olla". Serve it as second course