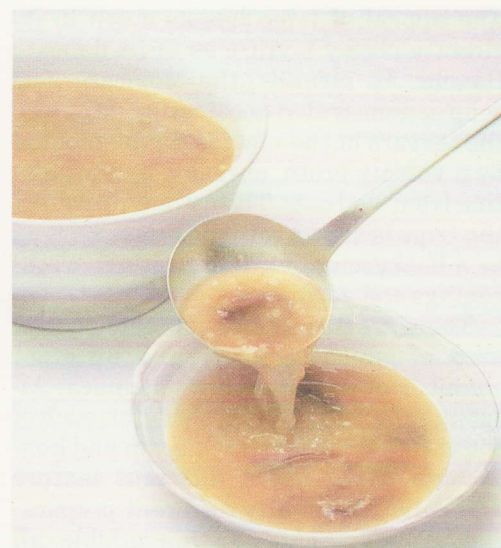


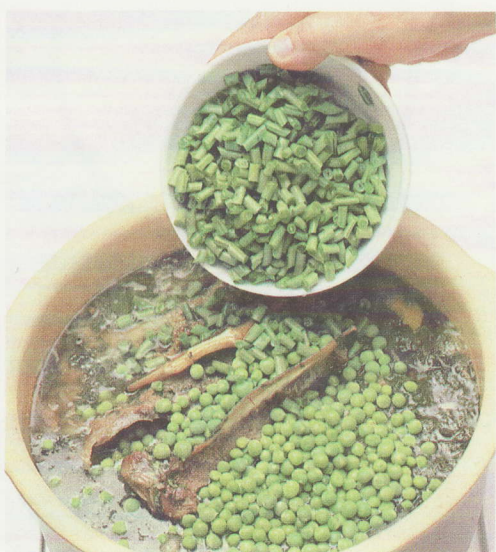
3 Deglazing the roasting pan. Leave the vegetables in the pan in which they were browned, add a cup of cold water and bring it to the boil. With a wooden spatula, scrape the bottom of the pan until all the coagulated juices have dissolved. Add the vegetables and liquid to the oxtails. Bring the soup back to the boil, spooning off any scum or fat.



4 Removing the bones. Simmer the soup for 4 hours, or until the meat is tender. Add chopped tomatoes 15 minutes before the end of the cooking time. Lift out the veal and the oxtails. When cool enough to handle, remove the meat from the bones (*above*), trim away the ligaments and cut up the meat. Strain the broth and discard the vegetables.



5 Thickening the broth. Skim any fat from the broth. In a small pan simmer a carrot and turnip *brunoise* (page 14) in a little broth for 5 minutes. Return the remaining broth to the saucepan; if you like, thicken it slightly with a little rice flour or semolina. Add the meat and simmer the soup for 1 minute. Combine soup and *brunoise* in a warmed tureen, and serve. □



3 Adding garnish vegetables. Bring the liquid to the boil and remove any scum that rises; there will not be much, since most of the meats have already been cooked. Simmer for about 45 minutes to extract the flavours, then add garnish vegetables—here peas and cut-up French beans—here peas and cut-up French beans. Simmer for 15 minutes, or until all the ingredients are tender.



4 Serving the soup. With a fork, carefully remove and discard all the poultry and meat bones and the bouquet garni (*above*). Put a slice of dry bread in the bottom of each warmed bowl and ladle out the finished soup (*right*). □

