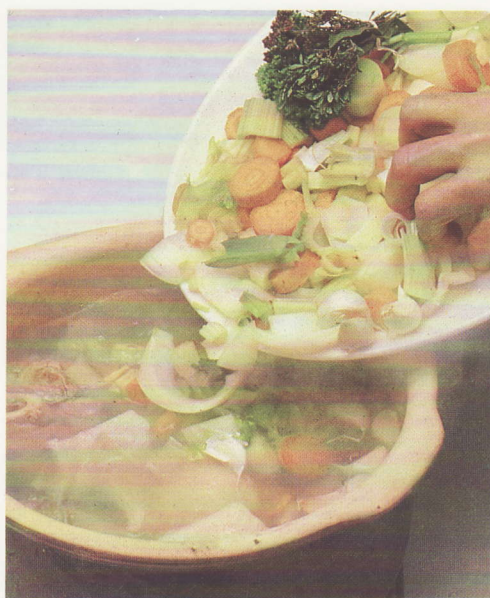


2 Jointing the veal. Cut through the joints of 2 or 3 calf's feet. Prise out the marrow from the veal knuckle with a knife and reserve for another dish. Put the tripe, knuckle and calf's feet in a large pan, cover with water and add a little salt.



3 Adding vegetables. Bring the water slowly to the boil; spoon off the scum. Add a cupful of cold water and skim the liquid again as it returns to the boil. Continue to skim until the liquid is clear. Add a bouquet garni and vegetables—here, unpeeled garlic cloves, sliced onions, carrots, celery and leeks.



4 Straining the broth. Cover the pan, leaving the lid slightly ajar. Simmer for at least 1½ hours, or until the tripe is just tender. Strain the liquid into a bowl. Take the veal meat off the bones. Cut the veal and tripe into bite-sized pieces (above); discard the bones, herbs and vegetables. Rinse the saucepan.



7 Garnishing and serving. With a pestle and mortar, pound whole, dried red chili peppers to coarse flakes. Wear rubber gloves, since chilies release volatile substances that can irritate the skin. Taking the same precautions, dice fresh green chili peppers, discarding their seeds. Offer the chilies, finely chopped onions and dried oregano—as here—or chopped coriander leaves, for guests to sprinkle on their soup (left). □