

## Groentesoep Met Balletjes



**Serves 4**

**Prep 15 mins**

**Cooking 15 mins**

**Easy**

### Ingredients

#### For the meatballs

225g ground veal (rose)  
1 tbsp cream  
1 tsp tomato paste (tomato purée)  
1/4 tsp nutmeg (freshly ground)  
Salt & freshly ground black pepper

#### For the soup

1.25 liters veal stock  
1 medium carrot (finely diced)  
1 leek (thinly sliced)  
1 stalk of celery (thinly sliced)  
1 turnip (young, meiknolletjes, finely diced)  
100g asparagus (± 20 baby green spears)  
50 g cauliflower (small florets)  
50 g broccoli (small florets)  
50 g vermicelli  
Salt & freshly ground black pepper

1. Mix the ground veal with the cream, tomato paste, nutmeg and salt, and pepper.
2. Roll into marble-sized balls between the palms of your hands. Set aside to rest in a cool place. Meanwhile, wash and prepare the vegetables.
3. Bring the stock to the boil. Add the meatballs to the boiling stock and cook for 2 to 3 minutes.
4. Remove the meatballs from the stock with a skimmer and set aside.
5. Add the vegetables to the stock and cook for 10 minutes or until just tender. Add the meatballs back to the soup.
6. Crumble the vermicelli into the soup and allow to cook for another minute.
7. Season with salt and pepper and serve with buttered whole wheat bread or cheese straws.