

Capretto cacio e uova



INGREDIENTS

400 gr. breast of veal
500 gr. beef shank
400 gr. pig's tails (or lean pork)
400 gr. Neapolitan sausages
250 gr. Neapolitan salami
Fresh parsley and thyme
A sprig of rosemary and marjoram
1 teaspoon tomato paste
1 medium-sized onion
1.5 quarts water
2.5 kg. savoy cabbage
1/2 cup dry white wine
Salt and pepper to taste

Preparation

On Easter Eve make broth using the meat and the herbs; begin with cold water to cover and place the herbs in a gauze pouch so you can remove them easily when the broth is done (an hour or somewhat more simmering; taste the liquid and correct seasoning). Remove and discard the herbs. Remove the meat from the broth, pluck it from the bones, and set it in a bowl, with enough broth to cover. The next day skim the fat from the bowl and the soup pot and stir in the wine. Scrub chop and boil the greens until almost done, drain them well, and finish cooking them in the broth with the meats, seasoning to taste. Serve with slices of toasted bread and vegetables.