

Borsch (beetroot soup)

recipe of Ukrainian traditional dish

For this master-class

You need following ingredients:

- meat broth
- vegetable oil
- beetroot
- onions
- white cabbage
- potatoes
- sugar, vinegar
- salt, pepper
- tomato paste, ketchup
- garlic



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COOKING TECHNOLOGY :

- 🥄 we make two sautéing's: beetroot and vegetable
- 🥄 Vegetable sautéing: fry onions cubes in a frying pan until brightness, then add grated carrots and fry over medium heat until cooked for 7-10 minutes
- 🥄 Beetroot sautéing: cut beetroot into strips. Pour the oil into a thick-walled pan, heat it to a smoke, add beets and fry for 1-2 minutes, then add sugar, tomato paste, ketchup and vinegar, cover and simmer until tender on low heat for 30-40 minutes, put a piece of butter a few minutes before the end of readiness
- 🥄 For the borsch: bring the broth to a boil, toss the diced potatoes and cook until the potatoes are semi-finished (about 10-15 minutes), then add the cabbage and cook for another 15-20 minutes until the vegetables are ready.
- 🥄 Add two sautéing's, bring the borsch to taste with salt, pepper (you may need to add more sugar or vinegar) and cook for another 5-10 minutes. At the end add a few cloves of grated garlic.
- 🥄 Borsch tastes better, when you let it stand for some time to saturate the taste.
- 🥄 Enjoy your borsch! **Bon appetit!**

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