

## Russian Beetroot Soup (Borscht)

**Season:** Spring

**Type:** Side

**Serves:** 36 tastings



**From the garden:** Onion, beetroot, cabbage, potato, garlic & parsley

<b>Equipment:</b>	<b>Ingredients:</b>
Blender stick Small stockpot x 1 Wooden spoon x 1 Chopping boards and knives Measuring cups Measuring spoons Serving bowl x 5 Small ladle x 5	2 onions (peeled, cut into eighths) 3 beetroots (cleaned & trimmed, cut into eighths) 3 potatoes (skin-on, cut into eighths)  1 piece of pre-cut cabbage (cubed – 2 cm) 3 carrots (skin-on, cut into 2cm chunks) 3 celery stalks (cut into 2cm chunks)  3 cloves garlic (peeled, whole) ½ cup parsley (leaves only, whole)  50g butter 3 tablespoons tomato sauce 2 bay leaves 1 vegetable stock cube 8 cups boiling water (from the kettle) 1 ½ teaspoons salt or to taste 15 grinds of pepper  3 tablespoons sour cream

### What to do:

1. Prepare all of the ingredients based on the instructions in the ingredients list.
2. Put all the ingredients **except** sour cream in a small stockpot and cook until all vegetables are soft.
3. Remove the soup from heat and add sour cream.
4. Use the blender stick to briefly process the soup until the vegetables are broken into smaller pieces.
5. Serve into 5 large serving bowls with a small ladle in each.