

## Borscht (Beetroot Soup)



**\*\* Serves 4 \*\***

### Ingredients:

- 1kg Brookerpaks cooked beetroot, diced
- 2 medium potatoes, peeled and diced
- 1 large carrot, peeled and finely diced
- 1 stick of celery, finely diced
- 1 banana shallot, finely chopped
- ½ cabbage, shredded
- 1.5l beef or vegetable stock
- 2 Tbsp white vinegar
- 3 garlic cloves, peeled and crushed
- Splash of olive oil
- Salt, to season
- Black pepper, to season

### Instructions:

1. Prepare the beetroot, potatoes, carrot, celery, banana shallot and cabbage. Heat olive oil in a large pan and add the carrot, celery and banana shallot, soften for 5 minutes over a medium heat whilst stirring occasionally.
2. Add the garlic and cook for a further 2 minutes. Pour in the stock then add the beetroot, potatoes and cabbage. Bring the soup to boil then cover the pan and allow it to simmer on a low heat for 15 minutes.
3. Season with salt and black pepper and add white vinegar to preferred taste. To serve, ladle soup into bowls.