



Light & tasty  
borscht

The salad from  
fresh & seasonal vegetables

**What you need:**

1-2 carrots  
2-3 onions  
1 beetroot  
0.5 head of fresh cabbage  
3-4 potatoes  
2 litres of beef broth  
spices to taste

**How it's done:**

Mix the finely shredded young cabbage into your beef broth and boil it for 10 minutes

While the broth is cooking, fry the fresh onions, carrots and a beetroot in a pan for 10 minutes. Add some paprika, black pepper, and other seasonings you prefer. You can also add some vegetables to the broth.

Dice some fresh potatoes and add them into the soup as well, then bring it to boil.

Simmer the soup for 10 minutes and add a bay leaf.

Now you have to let the borscht brew for 12-24 hours.

When it's done. serve it with sour cream, green vegetables and fresh bread.

**You will need:**

2-3 tomatoes  
2 cucumbers  
1 bell pepper  
2-3 radishes  
lettuce leaves  
olive oil  
salt, pepper to taste  
a lemon

**How it's done:**

Serve the lettuce leaves on the dish, add chopped vegetables, season them with olive oil and lemon juice, salt and pepper to taste. And you are already finished with your super easy and tasty salad.