

Borscht in a Hurry

Ingredients:

- 1 leek
- 2 table spoons mustard seed oil
- 2 stalks celery
- 2 cloves garlic
- 4 potatoes
- Salt and pepper
- 2 cans of whole baby beetroot
- 1L boiling water
- 2 tea spoons stock powder
- 4 table spoons sour cream
- 1 bunch chives

What to do:

- 1) Trim leek and slice lengthways. Finely slice leek and wash well.
- 2) Cook leek in a large pot with mustard oil.
- 3) Peel potatoes.
- 4) Slice celery, peel and slice garlic.
- 5) Caramelize leek.
- 6) Grate potatoes and add to the pot.
- 7) Add celery and garlic to the pot.
- 8) Season well.
- 9) Add stock powder and boiling water to the soup.
- 10) Drain beetroots and reserve half of the liquid.
- 11) Grate beetroots and add them to the soup along with liquid.
- 12) Reduce heat and continue cooking.
- 13) Serve soup garnished with sour cream and chopped chives.