CLASSIC BORTSCH ⍰ WORLD CUP 2018 ⍰ RUSSIA

Ingredients
(For 8 people)

- 400 g beef brisket
- 400 g pork brisket
- 120 g onions
- 300 g potatoes
- 300 g raw beetroot (1 large beetroot)
- 120 g carrots
- 250 g cabbage
- Tomato concentrate or 2 peeled fresh tomatoes
- 1 to 2 tbsp vegetable oil
- Dill and parsley
- Bay leaf
- Lemon juice
- Crème fraîche
- Garlic
- Salt, sugar and pepper

Preparation:

Cut the meat into small pieces.

Place the pieces of meat in simmering water, maintain at a boil, and cook for 15 minutes in the stew pot.

Cut the carrots and potatoes into small pieces, then slice the cabbage, beetroot and onion into fine slices.

Add the carrots and potatoes to the meat.

Then add the cabbage and part of the herbs.

Season and cook for approximately 15 minutes.

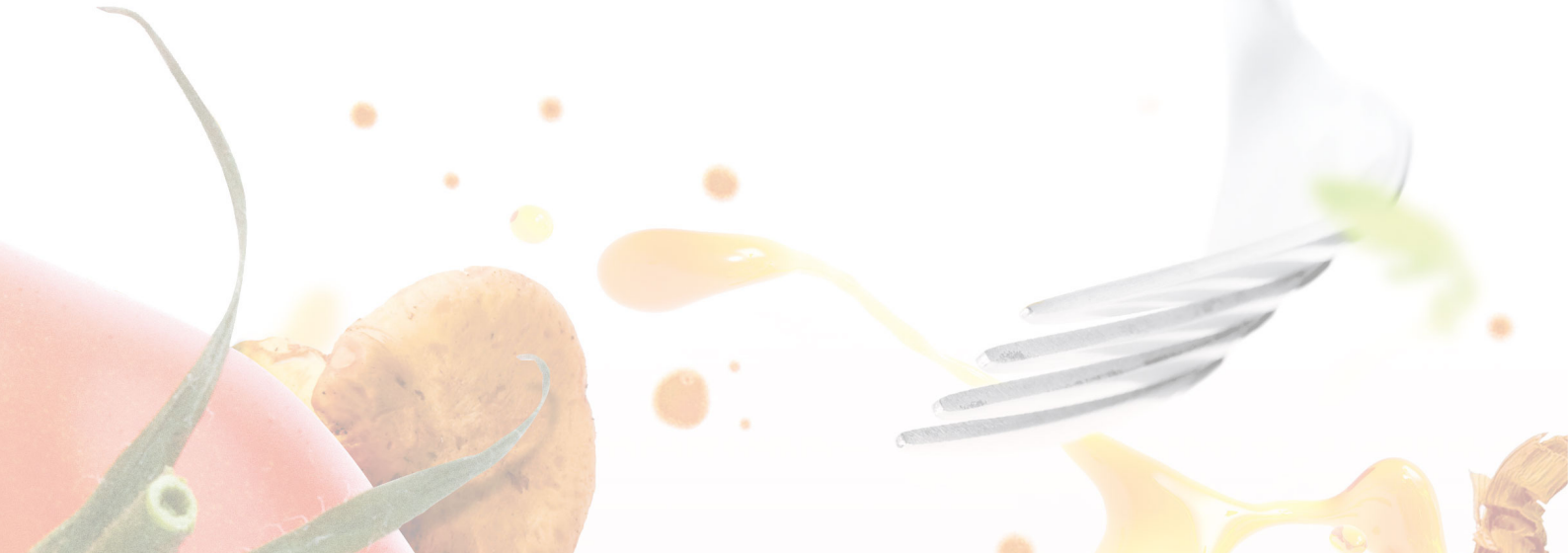
Add the tablespoon of sugar and the lemon juice.
Heat the oil in a frying pan and sauté the onion, then add the beetroot.

Add this mixture to the contents of the stew pot.

Five minutes before the mixture is fully cooked, add the cabbage, bay leaf, tomato concentrate and fresh tomatoes.

Season with garlic.

Then leave the mixture aside for 15 to 20 minutes.

Serve in a soup bowl with a spoonful of crème fraîche and the rest of the chopped herbs.

Tip:
The beetroot is cooked separately in a frying pan. It is added to the meat at the end of the preparation after the lemon juice. This is a very important point that maintains the red colour that makes this soup so appetising.