

Lithuanian chilled beetroot soup with potatoes

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Yield: 2 portions

Ingredients

Cold showers

- 1-2 eggs
- 0.5 l of kefir
- 200 g boiled, peeled beets
- 1 medium short-fruited cucumber
- 20 g fresh onion leaves
- 20 g fresh dill

Potatoes

- Potatoes, count 1 average size per person.
- 20 g butter, for seasoning the potatoes
- A pinch of dill and onion
- Salts

Instructions

1. First, heat the pot for the potatoes. I boil potatoes and eggs at the same time. I put shaved, cut potatoes in cold, salted water and boil. At the same time, I add well-washed eggs. I scoop out the eggs after 10 minutes and run them under cold water to cool; I boil the potatoes until they become soft. I drain the boiled potatoes well, heat them until all the water evaporates, then add butter and wait until the butter melts and caramelizes a little. I add the herbs and give everything a light shake in the covered pot to mix well.
2. Pour well-shaken kefir into a suitable-sized container, I immediately use the one in which I serve it.
3. I add beets grated with a large beet grater.
4. I add diced cucumbers, finely chopped onion leaves and dill.

5. I mix everything carefully and add salt and serve immediately. Pour into plates, add half a hard-boiled egg and eat with potatoes.



Let's cook together!

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