

Rea Valley

discover the taste!



BORSCHT WITH CORNED BEEF

Deep, rich beetroot soup with shredded corned beef, cabbage, dill and topped with sour cream

Method - Serves 6-8

1. Melt the butter in a large pan over a low-medium heat. Add the onion and garlic, and cook without colour for 5-10 minutes. Add the carrot, leek, celery, bay and diced beetroot and cook for a further minute.
2. Stir in the chopped potatoes and pour in the stock and canned tomatoes. Season, bring to a boil, reduce heat and simmer for 15 minutes, then add the cabbage. Cook until just tender, then stir in the cubed corned beef, sugar and vinegar.
3. Heat until the corned beef is hot, check for seasoning then serve with sour cream and chopped dill.

Ingredients

50g butter
1 large onion, thickly sliced
2 garlic cloves, crushed
1 large carrot, peeled and sliced
1 small leek, sliced
1 stick celery, chopped
2 bay leaves
3 fresh beetroot, peeled and cut into 1cm cubes
1 large potato, peeled and cut into 1cm cubes
1 litre beef stock
1 x 400g can chopped tomatoes
½ cabbage, about 400-500g, cored and cut into 2.5cm cubes
300g Rea Valley corned beef, crumbled into small pieces
1 tsp sugar
2tbsp cider vinegar
Sour cream to serve
Small bunch fresh dill, finely chopped
Salt and freshly ground black pepper