Barszcz Czerwony

What do You need?

- 3 medium beets

- a bunch of carrots

- 3 bay leaves

- 3 cloves of garlic

- 1 tablespoon dried majoram

- 2 tablespoons of lemon juice

-salt and pepper

How do you do these soup?

Wash and peel vegetables for soup. Throw into the pot along with the bay leaves, herb seeds and peppercorns and garlic cloves and marjoram. Add peeled and lengthwise, half beets and cook over low heat, covered, about 2 hours. For taste add salt and pepper and lemon juice, or add 1 tablespoon of dried spices, chopped vegetables. Boil moment. Remove from heat, slightly for cool temperature and add the grated raw beetroot on a grater to obtain a deep red color. Reheat before serving, but do not boil. Pour through a sieve. Serve in deep plates of ravioli with croquettes or patties.

Enjoy your meal!

Wiktor Przesławski I Miłosz Król

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