



CUCUMBER SOUP

INGREDIENTS:

1 medium onion
2 carrots
1 parsley
¼ celery
1 medium-sized leek
2 potatoes
2 cloves garlic
300 g of pickled cucumbers
100 g Sokołów beef-vegetable broth
400 ml water
50 g butter
1 tablespoon sour cream
salt, pepper
parsley leaves
herbs for decoration

PREPARATION:

1. Finely dice the onion, potatoes, leek, and garlic. Grate the carrots, celery, and parsley on a coarse grater. Simmer it all together in butter. Then pour the broth concentrate and water and cook for about 25 minutes.
2. Add cucumbers (grated roughly), cook for 5-10 minutes, whisk in cream. Season with salt and pepper.
3. Garnish with parsley leaves or herbs.