



SORREL SOUP

INGREDIENTS:

1 medium onion
2 carrots
1 parsley
¼ celery
1 medium-sized leek
2 potatoes
2 cloves garlic
300 g sorrel (fresh or from a jar)
100 g Sokolow beef-vegetable broth
400 ml water
50 g butter
1 tablespoon sour cream
4 eggs
salt, pepper
parsley leaves or 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.
2. Then pour the broth concentrate and water and cook for about 25 minutes. Add finely chopped sorrel, cook for 15-20 minutes, whisk in cream and season with salt and pepper.
3. Chop and add pre-cooked eggs and garnish with herbs.