Soups / Ukraine



Ukrainian borscht with pampushky

Borscht on pork ribs with aged salo crushed with garlic, and garlic pampushky alongside.

Time 160 min **Servings** 6

What you'll need.

- ☐ 700 g Pork ribs
- ☐ 400 g Cabbage
- ☐ 1 piece Carrot
- ☐ 150 g White beans — cooked
- ☐ 80 g Aged salo
- ☐ 6 sprig Dill and parsley
- ☐ Soured cream — to taste
- ☐ 3 piece Beetroot — in matchsticks
- ☐ 4 piece Potatoes
- ☐ 1 piece Onion
- ☐ 2 tbsp Tomato paste
- ☐ 5 clove Garlic
- ☐ 1 tbsp Vinegar
- ☐ Salt and pepper — to taste

Let's make it.

01 Make a stock from the ribs: an hour and a half at a bare simmer, skimmed. Lift the meat out and pull it apart.

02 Braise the beetroot separately with a spoon of oil, the tomato paste and the vinegar, covered, for twenty minutes. The vinegar is what holds the colour.

03 Fry the onion and carrot until soft. Put the potatoes into the stock and give them ten minutes, before any acid reaches the pot.

04 Add the cabbage, then after five minutes the beetroot, the fried vegetables and the beans. Give it five minutes.

05 Pound the salo with the garlic and herbs to a paste and stir it into the pot. Take it straight off the heat and let it stand covered for twenty minutes.

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