

This has proved to be one of my most popular recipes. Easy to make, it looks festive and elegant and is also very healthy. It is delicious served with shot glasses of Iced Lemon Vodka straight from the freezer. Put the pared zest of one lemon into a bottle of Vodka and keep in the freezer. Your dinner party is guaranteed to go with a swing!

Serves 6 – 8

### ingredients.

- 3 tins of Campbell's condensed consomme
- 4 medium sized beetroot, uncooked & peeled
- 1 carrot, peeled
- 1 onion, peeled
- 1 stick of celery
- 8 black peppercorns
- 2 tbsp crème fraîche
- ½ tsp horseradish
- chives, or 2 chopped spring onions
- 4 leaves of gelatine or 1 sachet or 4 tsp powdered
- Avruga or Onuga Caviar (optional)

### method.

1. Tip the three tins of undiluted consomme into a saucepan and add one extra tin full of water.
2. Cut the beetroot, carrot, onion and celery into chunks roughly the same size and add to the soup with the peppercorns. Bring to the boil and simmer for 30-40 minutes until the vegetables are tender. Strain into a bowl.
3. If using leaf gelatine, soak the leaves according to the packet instructions (usually for 5 minutes). Squeeze and add to the strained, hot but NOT boiling soup. Stir well, cool, cover and refrigerate until required.
4. Mix the crème fraîche and horseradish together and set aside. Chill the soup plates, bowls or cups.
5. Just before serving, using a metal spoon, stir the Borscht round and round in the bowl, until it has all broken up and looks a bit like crushed ice.
6. Divide the soup between the bowls and top each one with a dollop of the crème fraîche mixture and some chives or chopped spring onions. Finish with either the Avruga or Onuga Caviar or just the chopped spring onions or chives.

### get-ahead

- The Borscht can be made in advance up to the end of Step 3 and will keep happily for several days in the fridge.

### hints & tips

- The borscht freezes very well. However, once thawed it needs heating in a saucepan until smooth, liquid and just melted. Do not boil at this point as the gelatine will lose its setting properties. Pour into a bowl, cool, cover and put in the fridge until set.