

**HOLLY’S MUM’S BORSCHT**

**Ingredients**

* **10 cups vegetable stock**
* **1 oz (30 g) dried porcini mushrooms**
* **4 medium beets, diced**
* **2 carrots, diced**
* **2 tablespoons oil or butter**
* **1 large onion, diced**
* **2 teaspoons salt**
* **2 bay leaves**
* **2 cups chopped red cabbage**
* **4 ripe Roma tomatoes, chopped**
* **1 15-ounce can white kidney beans**
* **3 tablespoons balsamic vinegar**
* **Juice of one lemon**
* **2 tablespoons chopped dill**
* **2 tablespoons chopped parsley**
* **Pepper to taste**
* **Sour cream for garnish [or plain yoghurt]**

**Preparation**

1. Heat vegetable stock. Soak porcini mushrooms in 2 cups stock for 1 hour. Strain the mushrooms and add the soaking liquid to the remaining stock. Finely chop the porcini and set aside. Peel and dice the beets and carrots.

2. Heat oil (or butter) in a soup pot over medium heat. Add onion, 1 teaspoon salt and bay leaves; sauté until the onion is soft and translucent. Add the chopped porcini and carrots and sauté 10 more minutes. Stir in the beets, cabbage, and another teaspoon of salt. Add stock to cover and bring to a simmer. Cook until the vegetables are tender.

3. Add the tomatoes, beans, balsamic vinegar and half of the herbs. Simmer for 20 minutes. Before serving, season with lemon juice, remaining herbs, and fresh pepper. Serve with a dollop of sour cream [or yoghurt].