

Šaltibarš?iai (Elvyra's Style)



Ingredients

For soup

- 3 onion leaves (chopped)
- 1 large (or 3 small, or 200 g) cucumber (grated)
- 2-3 (or 200 g) boiled beetroots (grated)
- 1 bunch of dill (chopped)
- 1 l kefir (1.5l kefir-drink)
- mineral water for dilution
- Salt, pepper

For serving

- 2 eggs (boiled, peeled, then cut in halves)
- 500 g potatoes, boiled

Preparation

1. Put to potatoes to boil. Optionally, after 10-15 minutes, put it on a backing tray and shove to the oven (200 C) for the next 10-15 minutes.
2. Put all ingredients in a pot. Leave some dill for garnish.
3. Add kefir.
4. If the consistency is too thic, dilute it with mineral water.

5. Add salt and pepper to taste.
 6. Serving: pour the soup in a bowl, garnish with dill, then 1 half of an egg. Serve with potatoes on a separate bowl.
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