



OKROSHKA {COLD RUSSIAN SOUP}

Prep time: 10 mins
Total time: 10 mins
Serves: 4

Eugenia made her version of Okroshka with yogurt. The original version is often made with Kvass, a

type of fermented, slightly fizzy soft drink made from fermented bread. Which, of course, would make for a completely different kind of soup. I just wanted to throw this out there, in case anyone wanted to try it that way.

INGREDIENTS

- 1 boiled potato, cut into cubes
- 3 hard boiled eggs, chopped
- 3 cucumbers, but in small cubes, seeds removed
- 1 bunch radishes, thinly sliced
- 1 small bunch scallions, thinly sliced
- 500 gr yogurt or kefir
- dill, coriander, parsley or chives, chopped
- juice of 1 lemon
- sparkling water to taste.
- Georgian salt to garnish

INSTRUCTIONS

1. Place the yogurt into a large serving bowl. Add the rest of the ingredients and stir. Add sparkling water to thin out to desired consistency. Serve well chilled or else you can add ice cubes.
2. Let guests add Georgian Salt (which I am currently addicted to thanks to the pack that Alice brought back to me) at the table.