



# Recipe of the Week

## BEETROOT SOUP WITH A NIP OF VODKA

*Not a fan of cold soups? This recipe might just change your mind. It's a no-holds-barred to beetroot, but owes just as much to the Bloody Mary as borsht, with a slight nod to gazpacho.*

### Ingredients

3 – 4 good-sized beetroot, peeled, trimmed, and coarsely chopped  
Olive oil  
4 cloves garlic  
2 tabs tomato paste  
2 tabs white wine or cider vinegar  
Dash of tabasco sauce  
Dash of Worcestershire sauce  
Salt and pepper  
1 shot glass of vodka (optional)  
Goat or sheep's milk feta  
Toasted pine nuts or slivered almonds  
Fresh mint or chives  
Lightly dried chilli flakes to taste (optional)

### Method

1. Cover beetroot with water and boil until tender (about 15 – 20 minutes). Do not drain. Set aside to cool, then process the beetroot and cooking water in a blender along with the oil, garlic, tomato paste, vinegar and sauces until smooth. Season to taste.
2. Force the puree through a fine sieve, stir through vodka, if using, and chill for at least 20 minutes. Serve in small chilled soup bowls. Garnish with extra olive oil, a little crumbled feta, the nuts, herbs, chilli flakes, and few grinds of pepper. Serve with toasted sourdough bread rubbed with a little garlic.

Recipe courtesy NZ Gardener 2017 Garden Diary