**Lithuanian borscht with boletus**



Lithuania is famous for it‘s soups. Even before XX century they where called wirral.

In the past, this dish was eaten on brekfast, lunch and dinner, sometimes during the day several types of soups were made. One of the most popular soup was beet, called borscht. Mushrooms are added for seasoning soup.

**INGREDIENTS**

1 handful of dried mushroom

2 carrots

2 red beets

Pepper

Bay leaves

Salt

1l water

1 onion

**1.** Soak mushrooms and cook them. When they are cooked, put them out and in their decocition put cut carrots, onions and spices.

**2.** When vegetables are cooked, put separately cooked grate beet and simmer all again.



**Apple cheese**

Apple cheese is derived from the middle ages rulers and noblemans manor houses.

This is due to the fact that apple cheese need a lot of sugar or honey. Honey was

and still is enough expensive product. Sugar also wasn‘t very cheap in those times.

Perhaps one of the oldest apple cheese recipe we find in Radvila‘s cook XVII century

notebook.

**INGREDIENTS**

5kg of apples

1kg sugar

cinamon

**1.** Peel and cut apples, pour them with sugar, mix everything up and leave 1 or 2 days untill the juice come out.

**2.** Then pour the juice to the pot and cook till it gets thick, and the volume will decrease by half.

**3.** Add apples and cook stirring for about an hour until it gets thickened.

**4.** Later, put everything in the dry cheesebag, press and hang in a ventilated room that it could dry.

**Cold borscht**

**INGREDIENTS**

Kefir- 500g.

Pickled beeds- 100g.

Hard boiled egg- 2

Cucumber-2

Green onions- 100g.

Pinch dash and parsley

Salt according to the taste

1. Boil two eggs. Peel them. Cut into pieces.

2. Cut cucumbers. Chopp the dash and parsley.

3. Por out the liquid from the pickled beeds and put them in a big boul. Add chopped cucumber, greens, egg.Pour over kefir. Hire.

4. Supply with cooked potatoes.

