



Borsch with Quescrem goat cream cheese

Borsch is a Russian soup made with beets that can be served hot or cold.

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- 2 cooked beets
- 2 potatoes
- 1 leek
- 1 stalk of celery
- 4 tablespoons of *Quescrem goat cream cheese*
- A splash of apple cider vinegar

★ **PREPARATION**

Cook the potatoes, leek, celery and add the already-cooked beets towards the end. Mash well.



DISPLAY

Serve each portion with a dollop of *Quescrem goat cream cheese*. You can decorate with greens or a sprig of thyme.

Quescrem
the real cream-cheese

