

## OKROSHKA CHILLED RUSSIAN SOUP



For today's Timken inspired recipe, we literally translate the 19th-century Russian Icon, The Protection of the Mother of God with Selected Saints. The soft pinks and grey green botanicals, framed by voluminous clouds, influence this take on the traditional chilled summer soup okroshka. As the last of the summer heat lingers, we invite you to savor this refreshing dish.

### **RECIPE**

Serves 4

### **Ingredients**

- 2 medium Yukon Gold potatoes, diced into ¼ inch cubes
- 2 eggs
- 2 t. salt
- 2/3 cup sour cream
- 4 cups cold water

- 2 T. red wine vinegar
- 1 t. Dijon mustard
- 1/3 cup hothouse cucumbers
- 6 radishes
- 1 1/2 T. dill, finely chopped
- 4 T. green onions, finely chopped
- White pepper and salt to taste
- Drizzle olive oil

## Instructions

Thinly slice two radishes and set aside.

Place potatoes into a medium pot and cover with water. Add 1 T. vinegar and 2 teaspoons salt and bring to a boil. Boil for 10 minutes or until potatoes are tender.

In the meantime, boil eggs for 10 minutes.

While potatoes and eggs are cooking, dice cucumbers and remaining radishes into ¼ inch cubes and place in large bowl. Add dill and green onions to bowl.

Transfer cooked potatoes and eggs to ice water bath to cool.

Halve eggs and remove and set aside egg yolks. Dice egg whites and add to vegetable mixture. Add cooled potatoes.

In a separate bowl, whisk together sour cream, Dijon mustard, and egg yolks until combined. Add water and remaining 1 Tbsp of vinegar. Whisk until combined.

Pour sour cream mixture over vegetable mix. Gently mix to combine. Refrigerate soup 2-3 hours before serving.

Ladle soup into serving bowls and garnish with pinch of dill, sliced radish, microgreens and drizzle of olive oil. Serve with your favorite vodka.