

TIMKEN-INSPIRED RECIPES



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.

OKROSHKA - CHILLED RUSSIAN SOUP

SERVES 4

Ingredients

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| 6 radishes | 1 1/2 Tablespoon dill, finely chopped |
| 2 medium Yukon Gold potatoes, diced into 1/4 inch cubes | 4 Tablespoon green onions, finely chopped |
| 2 Tablespoons red wine vinegar, divided | 2/3 cup sour cream |
| 2 teaspoon salt | 1 teaspoon Dijon mustard |
| 2 eggs | 4 cups cold water |
| 1 medium hothouse cucumber | 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 Tablespoon vinegar and 2 teaspoons salt and bring to a boil. Boil for 10 minutes or until potatoes are tender.

In the meantime, boil eggs in a separate pot for 10 minutes.

While potatoes and eggs are cooking, dice cucumbers and remaining radishes into 1/4 inch cubes and place in large bowl. Add dill and green onions to bowl.

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

Peel eggs from shells, cut in half, 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 Tablespoon 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.

