



Foxconn introduces nationality



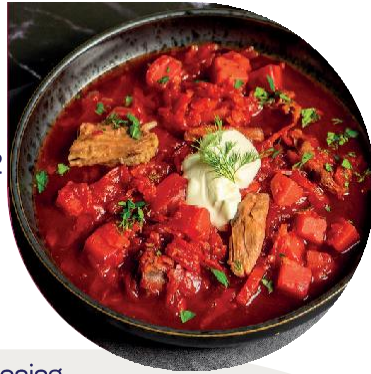
“ UKRAINE ”

Taste traditional Ukrainian dishes Borscht and Holubtse!

BORSCHT

Ingredients

leaner pork belly
2-3 potatoes
300 g of fresh cabbage
1 can of tomato puree or 2 tomatoes
1 onion
1 pinch of salt
1 large carrot
vegetable oil for frying
1 tablespoon of soup seasoning
1 pinch of ground pepper
1 pinch of bay leaf
1 cup of sour cream
1 large beetroot
1 sprig of parsley for garnish



Instructions: In a pot, bring the meat (cut into pieces), diced potatoes, and finely chopped fresh cabbage to a simmer, then reduce the heat and let the mixture gently simmer. Add a bay leaf and soup seasoning to enhance the flavors. Separately, cook the red beet in its skin, grate it using a coarse grater, and add it to a pan where you've sautéed finely chopped onion and grated fresh carrot. Season with salt and pepper, add tomato puree, 2 tablespoons of sour cream, and simmer briefly. Finally, add this mixture with to the simmering meat and vegetables in the pot and let it simmer for 7-10 minutes. You can serve it right away but it's recommended to let the borscht sit for a while to allow the flavors to meld. When serving, you can add a dollop of sour cream and garnish with chopped fresh parsley.

HOLUBTSCE (Stuffed Cabbage Rolls)

Ingredients

1 head of white cabbage
500 g ground meat
(beef and pork mix)
500 g rice
1 carrot
1 onion
vegetable oil
2 tablespoons tomato puree
salt
ground pepper
soup seasoning



Instructions: In a pot of boiling water, submerge the cabbage head and gently separate the blanched leaves, cut the tougher part that connects the leaves to the root, then place them in a bowl. Prepare the filling. Sauté diced onion and grated carrot in oil. Blanch the rice, then transfer the rice that has cooled to a large bowl, along with the raw ground meat and sautéed onion with carrot. Season with salt, pepper, and soup seasoning according to your taste then thoroughly mix everything by hand. Stuff the blanched leaves with the filling and roll them up. In a large pot, layer the remaining cabbage on the bottom and place the prepared cabbage rolls (holubtsce) closely together. Pour salted water over them, in which you've mixed 2 tablespoons of tomato puree. The water should reach at least halfway up the pot. Simmer for 30-40 minutes over low heat (adjusting the time based on the number of cabbage rolls). Serve with mushroom or champignon sauce, or simply with sour cream.

Bon appetit



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