

Flavorful soup medley

Borscht is basic to a pianist's repertoire

Home Style

By ROSEMARY BLACK

Concert pianist Katya Grineva's upper East Side studio is dominated by a Steinway piano that is almost always in use. That's because Grineva rehearses constantly for the performances she gives all over the world - in concert halls and on cruise ships.

The Russian-born, classically trained pianist specializes in Romantic music and will play at Carnegie Hall on May 12.

Spring, especially here in the city, is Grineva's favorite time of year. "Russia is very beautiful, but it is cold," she says.

After moving here from Moscow 15 years ago, Grineva started cooking the classics her mother taught her back at home. One of her favorites is borscht, a traditional Russian soup, which she often makes for friends.

Grineva prepares the borscht and then invites friends to her apartment for an evening of good food and music. This month, she'll make borscht for an expert chef - her mom is traveling here from Russia for her Carnegie Hall concert.

Chances are that afterward, they'll spend time together over bowls of borscht.



McAlpin for NEWS

Pianist Katya Grineva often serves her musician friends borscht.

DAILY NEWS Food

Borscht

Serves 6

*1 onion, peeled and sliced
2 cups green cabbage
2 potatoes, peeled and diced
2 beets, peeled and cubed
1 tablespoon butter
2 carrots, peeled and chopped
1/2 red bell pepper, seeded, cored and chopped
1 garlic clove, peeled and chopped
1 tomato, peeled, seeded and chopped
Salt to taste
2 tablespoons chopped fresh parsley
2 tablespoons fresh chopped dill
1 celery stalk, no leaves, chopped
Sour cream, for garnish*

In a large pot of boiling water, cook the onion, cabbage and potatoes for about 10 minutes or until soft. In a small pan, sauté the beets in the butter for 5 minutes and add to the onion-cabbage mixture. Add the carrots and red bell pepper. Cook 5 minutes. Stir in the garlic, tomato, salt to taste, parsley, dill and celery. Cook for 10 to 15 minutes. Add extra salt if necessary. Serve, garnished with sour cream.

Originally published on May 1, 2005