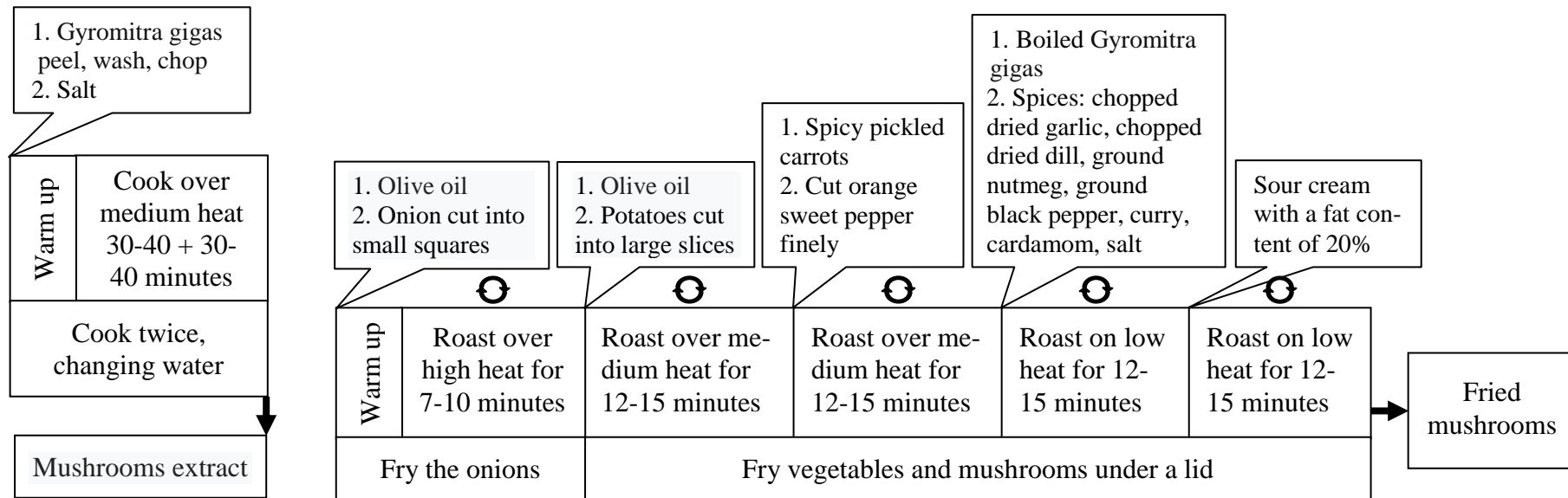


Fried mushrooms with potatoes and sour cream "Far Forest" (khurs.ru - 2020)



⊕ - Mix

1. Gyromitra gigas (mushrooms) – 900 g
2. Potatoes – 1300-1500 g
3. Onion – 400 g
4. Orange sweet pepper – 150-200 g
5. Spicy pickled carrots – 100 g
6. Chopped dried garlic – 0.5 teaspoon
7. Chopped dried dill – 1-1.5 tablespoons
8. Ground nutmeg – 0.3-0.4 teaspoon
9. Ground black pepper – 0.3-0.4 teaspoon
10. Curry – 0.3-0.5 teaspoon
11. Cardamom – 0.3-0.5 teaspoon
12. Salt – 1.5 + 1.5 (for cooking mushrooms) + 0.7-1 (for frying) tablespoons
13. Olive oil – 20-30 + 60-70 g
14. Sour cream with a fat content of 20% - 5-6 tablespoons
15. Water – 3 + 3 (for cooking mushrooms) l



Fried mushrooms with potatoes and sour cream "Far Forest"



1. Gyromitra gigas, wash, clean and cut medium



2. Peel potatoes



3. Potatoes cut into large slices



4. Onion



5. Clean onion



6. Cut onion into small squares



7. Cut orange sweet pepper finely



8. Spicy pickled carrots



9. Sour cream with a fat content of 20%



10. Olive oil



11. Measure the proportion of spices



12. Mix spices

Fried mushrooms with potatoes and sour cream "Far Forest"



13. Put a pot of water on the fire, put Gyromitra gigas, salt



14. Cook Gyromitra gigas on low heat twice, changing the water



15. Put boiled Gyromitra gigas in a bowl



16. Put a pan with olive oil on fire



17. Put the onion in the pan



18. Fry onion over high heat until golden



19. Put the potatoes in the pan



20. Add olive oil to the pan, mix



21. Cover the pan with a lid, fry over medium heat



22. Mix the contents of the pan periodically



23. Put the pickled carrots in the pan periodically



24. Put the orange sweet pepper in the pan

Fried mushrooms with potatoes and sour cream "Far Forest"



25. Mix the contents of the pan



26. Cover the pan with a lid, fry over medium heat



27. Mix the contents of the pan periodically



28. Put the boiled Gyromitra gigas in the pan



29. Put the spices in the pan



30. Mix the contents of the pan



31. Cover the pan with a lid, fry over low heat



32. Mix the contents of the pan periodically



33. Put the sour cream in the pan



34. Mix the contents of the pan



35. Cover the pan with a lid, fry over low heat



36. Serve on the table