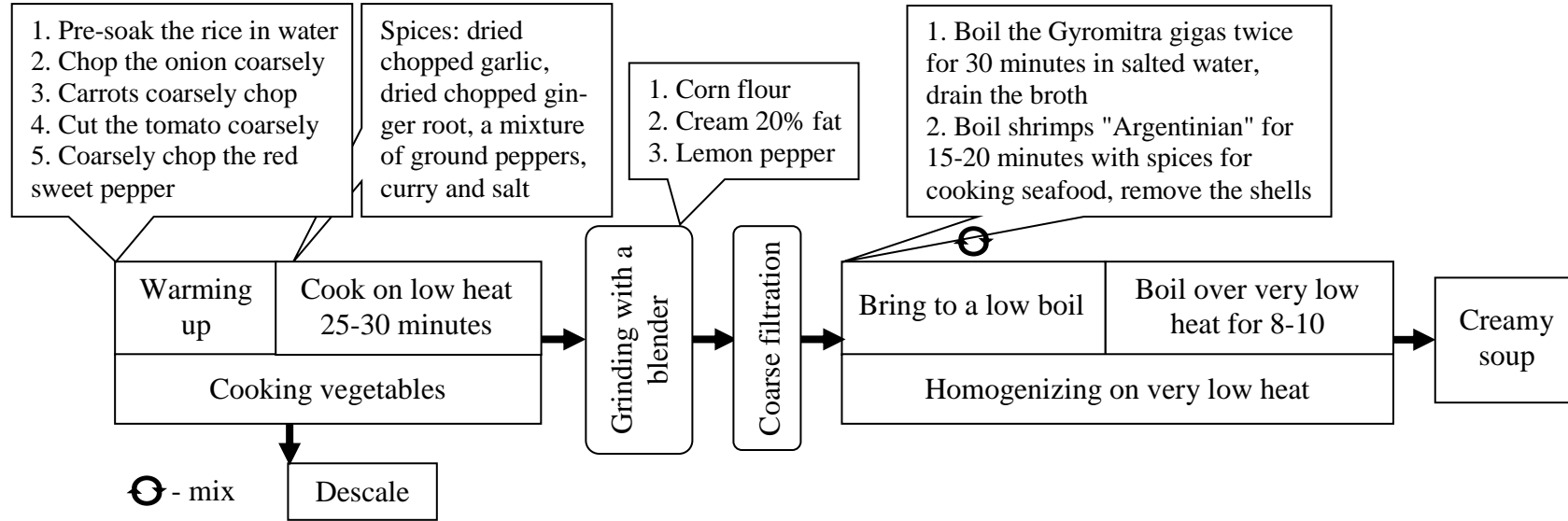


## Creamy soup with shrimps and Gyromitra gigas "Solar" (khurs.ru - 2020)



1. Gyromitra gigas boiled (conditionally edible mushroom) - 200 g
2. Shrimp "Argentinian" headless in shells frozen - 900 g
3. Carrots - 100-150 g.
4. Red tomatoes - 500-600 g
5. Onion - 600-800 g
6. Red sweet pepper - 100-150 g
7. Long-grain rice "Extra Basmati" - 150 g
8. Corn flour - 3-4 tbsp. spoons
9. Seasoning for seafood - 2 tbsp. spoons
10. Chopped dried garlic - 0.5 tbsp. spoons
11. Dried ground ginger root - 0.3-0.5 tsp
12. A mixture of ground peppers - 0.3-0.4 tsp
13. Curry - 0.3-0.5 tsp
14. Lemon pepper with a mill
15. Salt - 1 tbsp. a spoon
16. Water - 2.5-3 l (for cooking shrimp) + 2.5-3 l (for cooking soup)



## Creamy soup with shrimps and Gyromitra gigas "Solar"



1. Take shrimps "Argentinian", defrost



2. Take a tomato



3. Cut the tomato coarsely



4. Peeling carrots



5. We cut carrots large



6. Take long-grain rice "Extra Basmati"



7. Soak rice in water



8. We take onions



9. Peel and cut the onion coarsely



10. Take sweet red pepper



11. Cut red sweet pepper



12. Take boiled Gyromitra gigas (cook 2 times for 20-30 minutes)

## Creamy soup with shrimps and Gyromitra gigas "Solar"



13. We measure spices for seafood



14. We make up the proportions of spices



15. We measure out corn flour



16. We take cream with a fat content of 20%



17. Put a pot of water on the fire, put shrimp and spices



18. After boiling, remove the scale, cook over low heat



19. Peel boiled shrimp from shells



20. We put a pot of water on the fire



21. Put vegetables and rice in a pot



22. After boiling, remove the scale, cook over low heat



23. Put spices in a saucepan



24. Cook vegetables and rice over low heat until tender

## Creamy soup with shrimps and Gyromitra gigas "Solar"



25. Grind vegetables and rice with a blender



26. Pour the cream into a pot and stir with a blender



27. Put the lemon pepper in the pot



28. Mix the contents of the pot with a blender



29. We take a sieve for filtering cream soup



30. We filter large particles



31. Pour the cream soup back into the pot



32. Put the boiled Gyromitra gigas in a pot



33. Put the boiled shrimp in a pot



34. Stir the contents of the pot



35. Cover the pot with a lid, cook on very low heat



36. Serving soup on the table