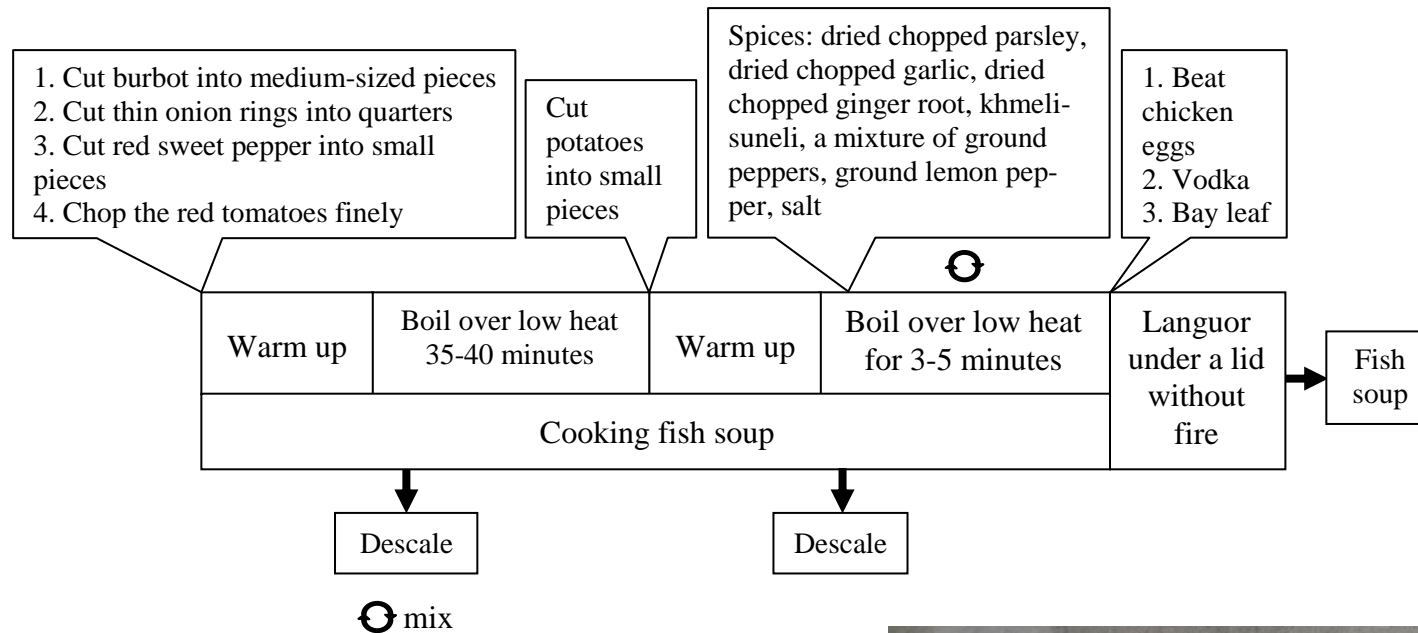


## Burbot fish soup "Kola burbot" (khurs.ru - 2020)



1. Burbot - 1-1.2 kg
2. Burbot caviar - 40-50 g
3. Potatoes - 0.8-0.9 kg
4. Bulb onions - 150-200 g
5. Red tomatoes - 200-250 g
6. Sweet red pepper - 150-180 g
7. Chicken eggs - 2-3 pcs.
8. Vodka - 30-50 g
9. Dried chopped parsley - 1-1.5 tbsp. spoons
10. Dried chopped garlic - 0.5-0.75 tbsp. spoons
11. Dried chopped ginger root - 0.3-0.4 tsp
12. Khmeli-suneli - 0.3-0.4 tsp
13. A mixture of ground peppers - 0.2-0.3 tsp
14. Ground lemon pepper - 0.2 tsp
15. Salt - 1-1.5 tablespoons
16. Water - 2-2.5 + 1.5-2 liters



## Burbot fish soup "Kola burbot"



1. Catch burbot



2. We wash, clean and cut the burbot into small pieces



3. We clean and cut potatoes into small pieces



4. Peel the onion



5. Cut thin onion rings into quarters



6. Take sweet red pepper



7. Cut red sweet pepper into small pieces



8. Take the red tomatoes



9. Cut red tomatoes finely



10. Finely chop burbot caviar



11. We beat chicken eggs into a mug



12. Beat chicken eggs

## Burbot fish soup "Kola burbot"



13. We measure the proportions of spices



14. We measure out a small glass of vodka



15. We put the pot of water on the fire, put the burbot in the saucepan



16. Put onions in a saucepan



17. Put red sweet pepper in a saucepan



18. Put the tomatoes in a saucepan, cook over low heat, remove the scale



19. Put potatoes in a saucepan, bring to a boil, remove scale



20. Put the spices in a saucepan and cook on low heat



21. Stir the contents of the saucepan, cook over low heat



22. Pour in the beaten eggs and vodka, put the bay leaf in the saucepan



23. We cover the saucepan with a lid, simmer under the lid without fire



24. Serving fish soup on the table