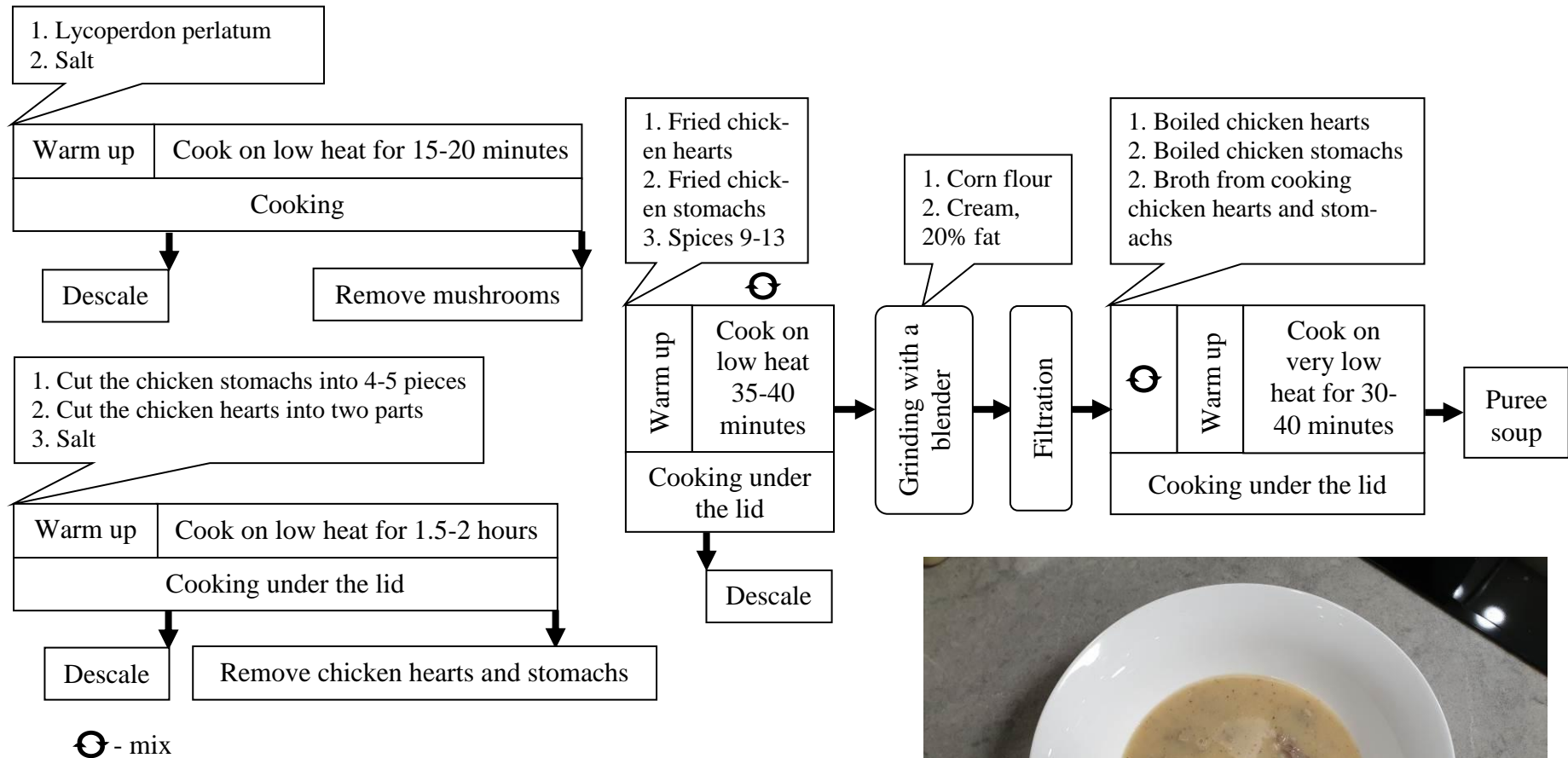


Puree soup with Lycoperdon perlatum, chicken hearts and stomachs "Delight" (khurs.ru - 2020)



- | | |
|-------------------------------------|--|
| 1. Chicken hearts - 0.5-0.6 kg | 9. Dried ground garlic - 0.75 tbsp. spoons |
| 2. Chicken stomachs - 0.5-0.6 kg | 10. Khmeli-suneli - 0.5-0.7 tsp |
| 3. Lycoperdon perlatum - 1-3-1.5 kg | 11. Basil - 1-1.5 tbsp. spoons |
| 4. Rice - 250 g | 12. A mixture of peppers - 0.3-0.4 tsp |
| 5. Potatoes - 0.4-0.5 kg | 13. Salt - 1-1.5 tbsp. spoons |
| 6. Bulb onions - 0.4-0.5 kg | 14. Cream, 20% fat |
| 7. Tomatoes - 300-350 g | 15. Water - 2-2.5 l |
| 8. Corn flour - 2 tbsp. spoons | |



Puree soup with Lycoperdon perlatum, chicken hearts and stomachs "Delight"



1. We take chilled chicken hearts



2. Cut the chicken hearts into two parts



3. We take chilled chicken stomachs



4. Cut chicken stomachs into 4-5 pieces



5. Collecting Lycoperdon perlatum



6. Peel and cut into two parts Lycoperdon perlatum



7. Take rice



8. Soak rice in water



9. Take the potatoes



10. Peel potatoes



11. Cut potatoes coarsely



12. Peel the onions

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13. Peel the onions



14. Cut the onion coarsely



15. Take the tomatoes



16. Cut tomatoes into large pieces



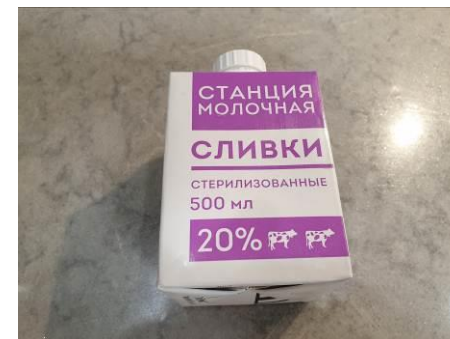
17. Take corn flour



18. We measure out corn flour



19. Compos the proportions of spices



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



21. Cook Lycoperdon perlatum in salted water



22. Put boiled Lycoperdon perlatum in a bowl



23. Put a saucepan of water on the fire



24. Put chicken hearts in a saucepan

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25. Put chicken stomachs in a saucepan



26. Bring to a boil, remove scale



27. Cover the saucepan with a lid, cook over low heat



28. Put a saucepan of water on the fire



29. Put rice in a saucepan



30. Put potatoes in a saucepan



31. Put onions in a saucepan



32. Put tomatoes in a saucepan



33. Put spices in a saucepan



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



35. Remove scale



36. When vegetables and rice are ready, remove from heat

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37. Grind vegetables with a blender



38. Put corn flour, mix with a blender



39. Pour cream into a saucepan



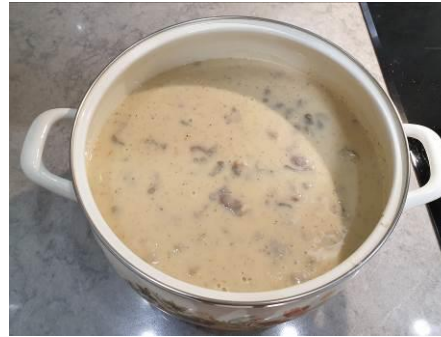
40. Stir with a blender, filter the puree through a sieve



41. Pour the puree into another saucepan, put Lycoperdon perlatum



42. Put boiled chicken hearts and stomachs in a saucepan



43. Stir the contents of the saucepan



44. We take broth from cooking chicken hearts and stomachs



45. Add broth



46. Stir the contents of the saucepan



47. Cover the saucepan with a lid, cook on the lowest heat



48. Serve