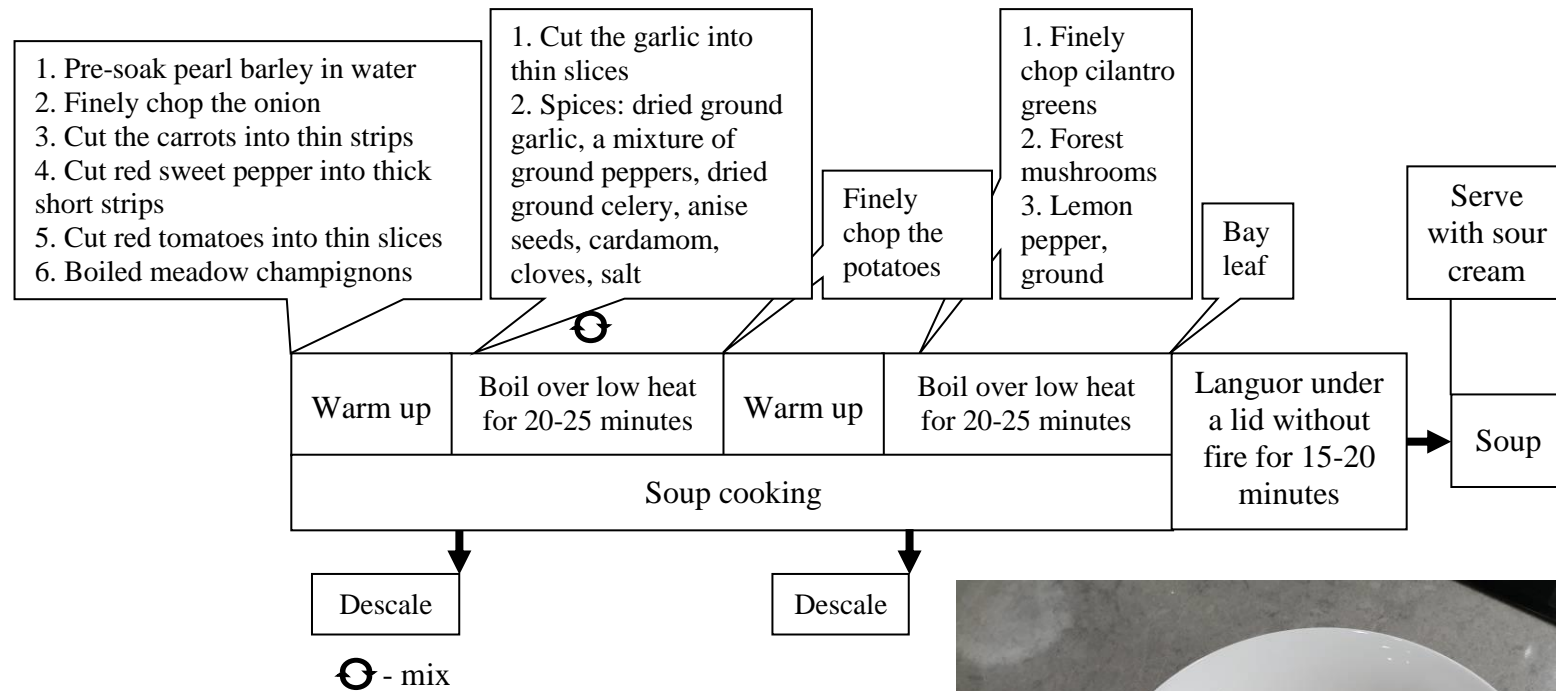


Mushroom soup with champignons "Setun Park" (khurs.ru - 2020)



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|---|--|
| 1. Boiled meadow champignons - 0.8 kg | 11. Dried chopped celery greens - 1.5-2 tbsp. spoons |
| 2. Forest mushrooms - 0.3 g | 12. Anise seeds - 0.5 tsp |
| 3. Bulb onions - 400 g | 13. A mixture of ground peppers - 0.4-0.5 tsp |
| 4. Carrots - 200-250 g | 14. Cardamom - 0.4-0.5 tsp |
| 5. Red tomatoes - 250 g | 15. Carnation - 5-10 flower buds |
| 6. Sweet red pepper - 150-200 g | 16. Ground lemon pepper |
| 7. Potatoes - 1 kg | 17. Bay leaf |
| 8. Garlic - 0.5 heads | 18. Salt - 1-1.5 tbsp. spoons |
| 9. Pearl barley - 150 g | 19. Sour cream 20% fat |
| 10. Dried ground garlic - 1 tbsp. the spoon | 20. Water - 3-3.5 l |



Mushroom soup with champignons "Setun Park"



1. We take boiled meadow champignons



2. We take forest mushrooms of quick freezing



3. Peel potatoes



4. Finely chop the potatoes



5. Take red tomatoes



6. Cut red tomatoes into thin slices



7. Peel carrots



8. Cut carrots into thin strips



9. Take sweet red pepper



10. Cut red sweet pepper into thick short strips



11. Peel and finely chop the onion



12. Peel and cut the garlic into thin slices

Mushroom soup with champignons "Setun Park"



13. We take pearl barley



14. Soak pearl barley in water



15. We measure the proportions of spices



16. Take lemon pepper



17. Finely chop cilantro greens



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



19. Put a saucepan of water on the fire



20. Put pearl barley in a saucepan



21. Put onions in a saucepan



22. Put carrots in a saucepan



23. Put red sweet pepper in a saucepan



24. Put red tomatoes in a saucepan

Mushroom soup with champignons "Setun Park"



25. Put the champignons in a saucepan, remove scale



26. Put the garlic in a saucepan, cook over low heat



27. Put the spices in a saucepan



28. Stir the contents in a saucepan



29. Put the potatoes in a saucepan, bring to a boil



30. Remove scale, put cilantro greens



31. Put forest mushrooms in a saucepan, cook on low heat



32. Put the bay leaf in a saucepan



33. Cover the saucepan with a lid, languish without fire



34. Pour soup into a plate



35. Add sour cream



36. Stir the soup with sour cream, serve