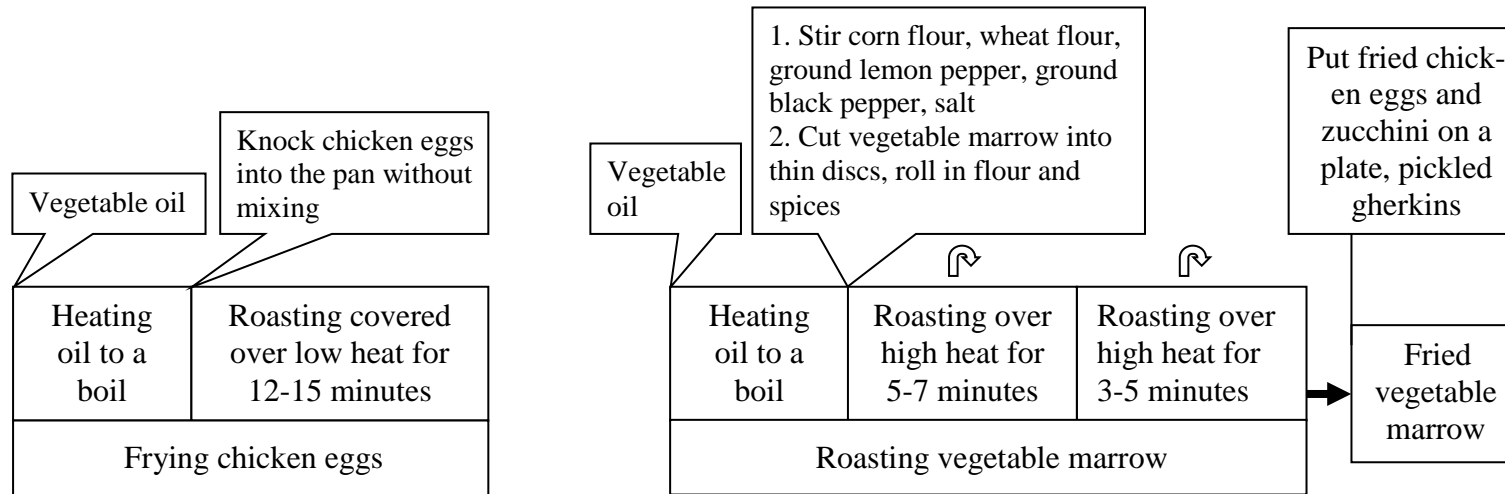


Fried vegetable marrow with egg and gherkins "Good day" (khurs.ru - 2020)



↻ - turn over

1. Vegetable marrow - 1.5-1.6 kg
2. Pickled gherkins - 5-6 pcs. per serving
3. Chicken eggs - 2 pcs. per serving
4. Corn flour - 1 tbsp. the spoon
5. Wheat flour - 3 tbsp. spoons
6. Ground lemon pepper - 0.3-0.4 tsp
7. Ground black pepper - 0.3-0.4 tsp
8. Salt - 0.5-0.6 tbsp. spoons
9. Vegetable oil - 90-110 g



Fried vegetable marrow with egg and gherkins "Good day"



1. We take vegetable marrow



2. Cut vegetable marrow into thin discs



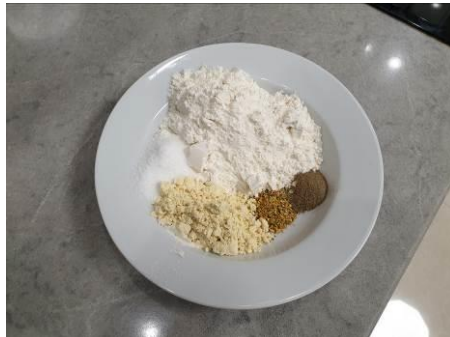
3. Take chicken eggs



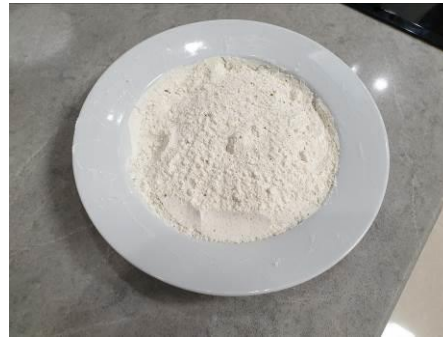
4. We take pickled gherkins



5. We take corn and wheat flour



6. We measure out spices, corn and wheat flour



7. Mix spices and flour



8. We take vegetable oil



Fry eggs in vegetable oil under a lid over low heat



10. Put the pan with oil on the fire, bring the oil to a boil



11. Fry vegetable marrow on both sides over high heat



12. Put fried eggs and vegetable marrow with gherkins on a plate