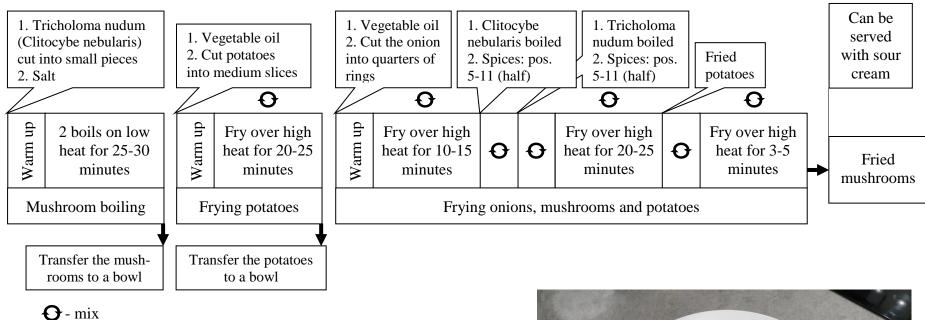
Fried mushrooms with potatoes and onions "Autumn surprise - 2" (khurs.ru - 2020)



- 1. Tricholoma nudum (conditionally edible mushroom) 1.1-1.2 kg
- 2. Clitocybe nebularis (conditionally edible mushroom) 1.1-1.2 kg
- 3. Potatoes 1.8-2 kg
- 4. Bulb onions 1 kg
- 5. Dried chopped garlic 0.75 tbsp. spoons
- 6. Hops-suneli 0.75 tbsp. spoons
- 7. Turmeric 1 tsp
- 8. Zira 0.5 tsp
- 9. Cardamom 0.3 tsp
- 10. A mixture of ground peppers 0.25-0.3 tsp
- 11. Salt 1.0 tbsp. spoon (for boiling mushrooms) + 1.0-1.2 tbsp. spoons (for frying)
- 12. Vegetable oil 60-80 g
- 13. Water 2.0-2.5 liters (for boiling mushrooms)





5. We take potatoes

6. Peel potatoes

10. Cut the onion into quarters of rings



11. We make up the proportions of spices



8. We take onions



12. Mix the spices

9. Peel onions

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13. We take vegetable oil



14. Cook the Clitocybe nebularis in salted water over low heat



15. Put boiled Clitocybe nebularis on a plate



16. Cook the Tricholoma nudum in salted water over low heat



17. Put the boiled Tricholoma nudum on a plate



18. Put a frying pan with vegetable oil on the fire



19. Put potatoes in a frying pan, fry over high heat



20. Stir constantly, fry until golden brown



21. Put the finished potatoes on a plate



22. Put a frying pan with vegetable oil on the fire



23. Put onions in a pan, fry over high heat



24. Stir constantly, fry until an ocher color

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25. Put the boiled Clitocybe nebularis in the pan



26. Put the first part of the spices in the pan



27. Put the boiled Tricholoma nudum in the pan



28. Put the second part of the spices in the pan



29. Stir the contents of the pan, fry over high heat



30. Put the potatoes in the pan



31. Stir the contents of the pan, fry over medium heat



32. Serve, you can add sour cream