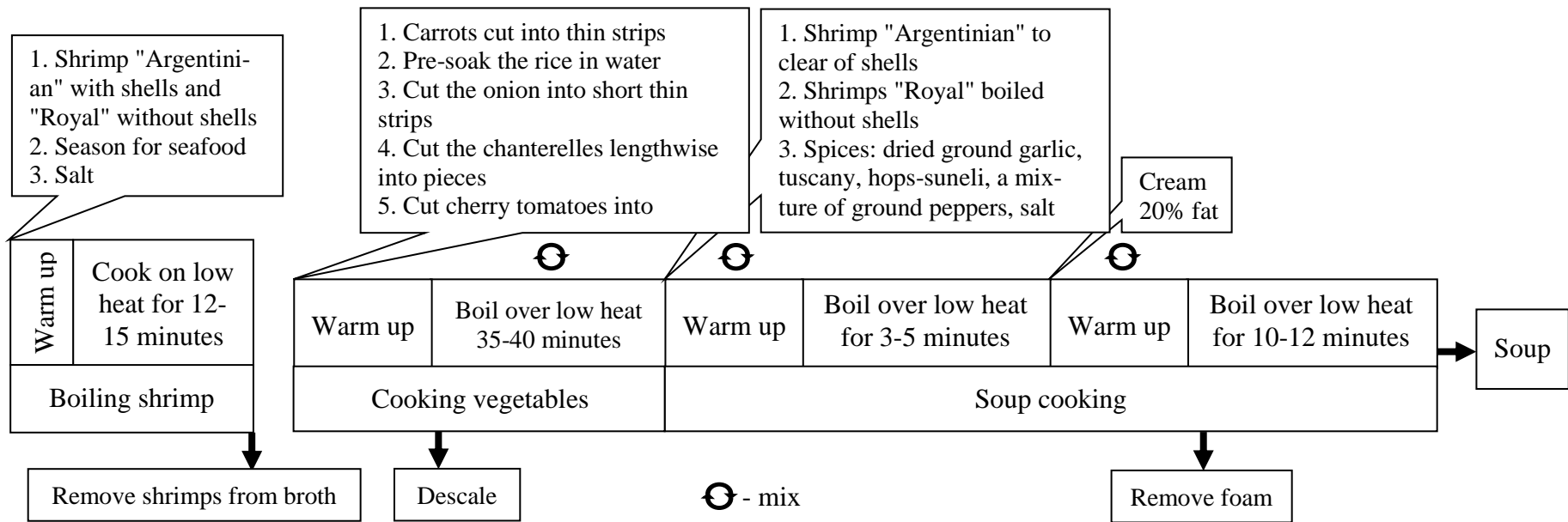


Creamy soup with shrimps and chanterelles "July delicacy" (khurs.ru - 2020)



1. Shrimp "Argentinian" in shells - 0.9 kg
2. Shrimp "Royal" without shells - 0.6 kg
3. Onion - 400 g
4. Carrots - 200-250 g
5. Cherry tomatoes - 500 g
6. Chanterelles - 200 g
7. Green beans - 300 g
8. Long-grain rice "Basmati Extra" - 200 g
9. Seasoning for seafood - 1.5-2 tbsp. spoons
10. Ground dried garlic - 1 tbsp. the spoon
11. Tuscanly - 1 tbsp. the spoon
12. Hops-suneli - 0.5 tsp
13. A mixture of ground peppers - 0.4-0.5 tsp
14. Salt - 1.5 + 1-1.5 tbsp. spoons
15. Cream 20% fat - 1 l
16. Water - 2-2.5 + 1.5-2 liters



Creamy soup with shrimps and chanterelles "July delicacy"



1. Take long-grain rice "Basmati Extra"



2. Soak rice in water



3. Take shrimps "Argentinian" in shells



4. Take the "Royal" shrimp without shells



5. We clean carrots



6. Cut carrots into thin short strips



7. Peel the onions



8. Cut the onion into short strips



9. Take cherry tomatoes



10. Cut cherry tomatoes into pieces



11. Take the chanterelles



12. We clean, wash and cut into pieces the chanterelles

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13. Take green beans of quick freezing



14. Defrost the green beans



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



16. We measure the seafood seasoning and salt



17. We measure the proportions of spices



18. Put a pot of water on the fire



19. Put the shrimp, seasoning and salt in a saucepan, cook



20. Put the boiled Argentinian shrimps on a plate



21. Put the boiled prawns "Royal" on a plate



22. Put a saucepan of water on the fire



23. Put carrots in a saucepan



24. Putting Basmati Extra rice in a saucepan

Creamy soup with shrimps and chanterelles "July delicacy"



25. Put onions in a saucepan



26. Put chanterelles in a saucepan



27. Put tomatoes in a saucepan



28. Put green beans in a saucepan



29. 29. Stir contents in a saucepan, remove the scale



30. Cook on low heat



31. Put the shrimp "Argentine" and "Royal" in a saucepan



32. Put spices in a saucepan



33. Stir contents in a saucepan



34. Pour cream into a saucepan, stir



35. Cook on low heat



36. Serve