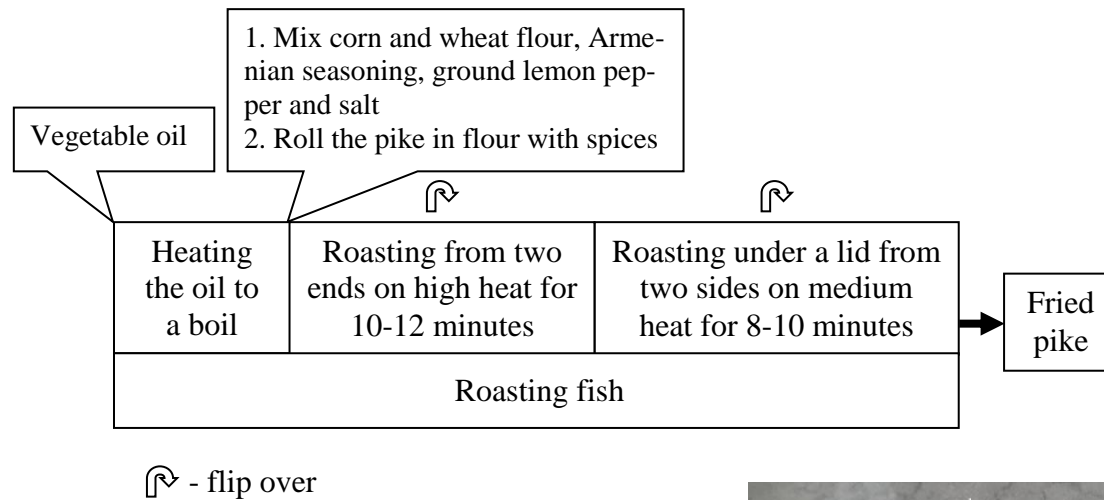


Fried pike "Ladoga" (khurs.ru - 2020)



1. Pike – 2 kg
2. Wheat flour – 2 tablespoons
3. Corn flour – 3 tablespoons
4. Armenian seasoning – 0.2-0.3 teaspoons
5. Ground lemon pepper – 0.2-0.3 teaspoons
6. Salt – 0.4-0.5 tablespoons
7. Vegetable oil – 65-70 g



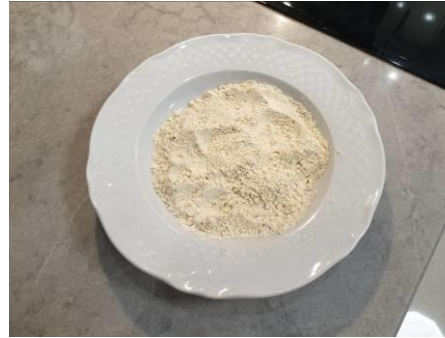
Fried pike "Ladoga"



1. Clean and cut the pike in portions



2. Measure spices, corn flour and wheat flour



3. Mix spices and flour



4. Take vegetable oil



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



6. Roll the pike in flour with spices



7. Put the pike in the pan, fry on high heat from the ends



8. Put the pike on the first side in the pan



9. Cover the pan with a lid, fry over medium heat



10. Put the pike on the second side in the frying pan



11. Cover the pan with a lid, fry over medium heat



12. We serve it on the table