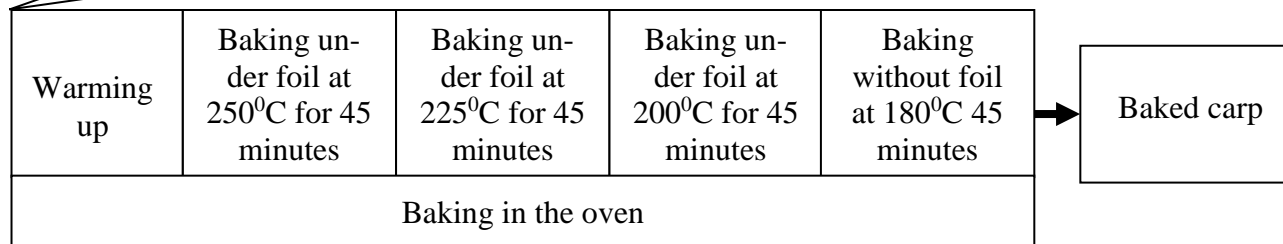


Carp baked in the oven "Silver bowl" (khurs.ru - 2022)

1. Vegetable oil
 2. Chop the onion coarsely
 3. Carp
 4. Spices: dried ground garlic, a mixture of ground pepper, dried chopped dill, hops-suneli, salt
- * Carp roll in a mixture of spices



1. Carp – 3 kg
2. Onion – 750 g
3. Vegetable oil – 75-90 g
4. Dried chopped dill greens – 1.5-2 tablespoons
5. Dried ground garlic – 0.5-0.6 tablespoons
6. Ground pepper mixture – 0.4-0.5 teaspoons
7. Hops-suneli – 0.3-0.4 teaspoons
8. Salt – 1.25-1.5 tablespoons



Carp baked in the oven "Silver bowl"



1. Catching carp



2. Cooking carp



3. We clean and gut the carp



4. Peel the onion



5. Cut onion into thin plates



6. We make up the proportions of spices



7. Mix the spices



8. We take vegetable oil



9. Cover the baking sheet with foil



10. Pour vegetable oil on a baking sheet



11. Spread the onion on the bottom of the baking sheet



12. We dump the carp in spices, put it in a baking tray, put the onion

Carp baked in the oven "Silver bowl"



13. We close the carp with foil



14. We put the baking tray on the sliding grate



15. Put the baking sheet in the pre-heated oven



16. Close the oven, bake at a temperature of 250°C-200°C



17. Open the oven, remove the foil from the top of the carp



18. Close the oven, bake at a temperature of 180°C



19. Turn off the oven, open the door



20. Carp is ready to be served on the table