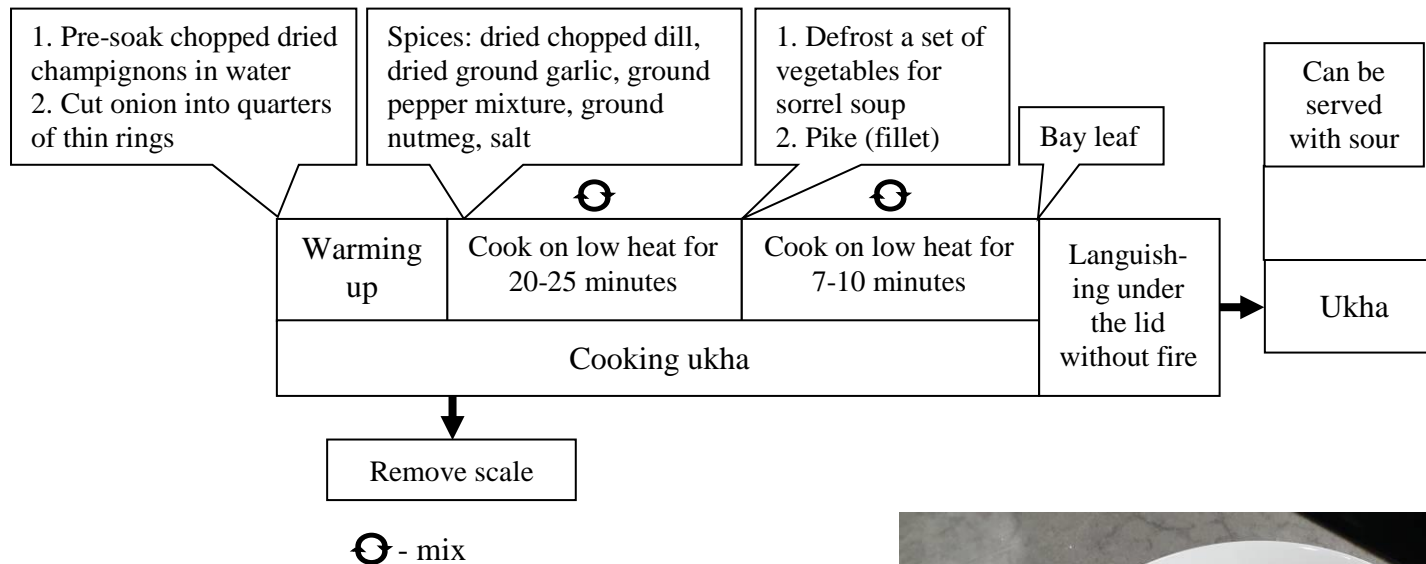


Ukha with pike and sorrel "Summer delight" (khurs.ru - 2022)



1. Pike (fillet) – 1,7 kg
2. A set of quick-frozen vegetables for sorrel soup - 800 g
3. Champignons – 200 g
4. Onion – 350 g
5. Garlic – 5-8 cloves
6. Chicken eggs – 2 pcs.
7. Dried chopped dill – 1-1.5 teaspoons
8. Dried ground garlic – 0.75 tablespoons
9. A mixture of ground pepper – 0.5-0.6 teaspoons
10. Ground nutmeg – 0.3-0.4 teaspoons
11. Salt – 1-1.5 tablespoons
12. Sour cream with a fat content of 20% (optional)
13. Water - 2-2.5 liters



Ukha with pike and sorrel "Summer delight"



1. We cut up pike fillets in portions



2. We take a set of vegetables for sorrel soup



3. Defrost a set of vegetables for sorrel soup



4. Peel the onion



5. We cut the onion into thin quarters of rings



6. Pre-soak dried champignons in water



7. Peel the garlic



8. Cut the garlic into thin slices



9. We take chicken eggs



10. Beat the chicken eggs into a mug and beat with a teaspoon



11. We measure the proportions of spices



12. We put a pot of water on the fire

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13. Put the champignons in a saucepan



14. Put the onion in a saucepan, bring to a boil



15. Remove the scale and put the spices in a saucepan



16. Stir the contents of the saucepan, cook on low heat



17. Put the pike fillet in a saucepan



18. We put a set of vegetables for sorrel soup in a saucepan



19. Stir the contents of the saucepan



20. Cook the ukha on low heat



21. Pour the beaten eggs into a saucepan with a thin stream, mix



22. Put the bay leaf in a saucepan



23. Cover the pan with a lid and simmer the soup without fire



24. We serve ukha on the table