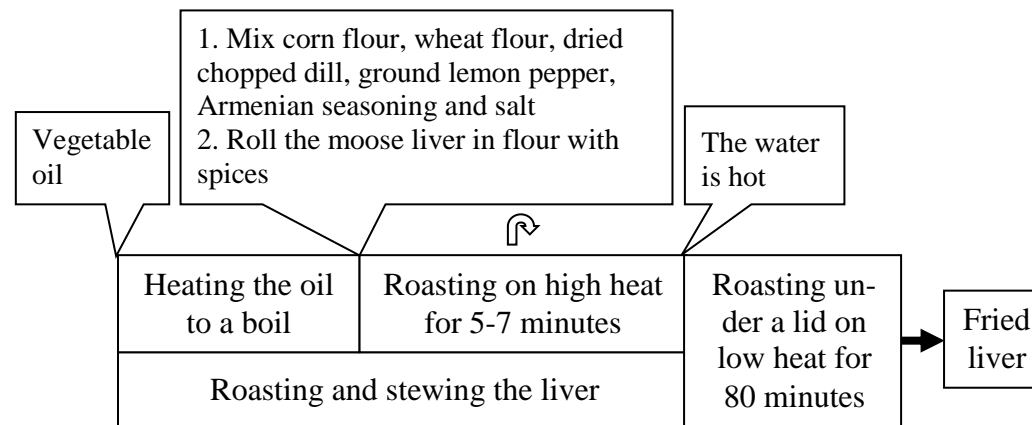


Stewed moose liver "Dainty" (khurs.ru - 2022)



↺ - flip over

1. Moose liver – 1 kg
2. Wheat flour – 1-2 tablespoons
3. Corn flour – 1-2 tablespoons
4. Dried chopped dill greens – 0.2-0.3 teaspoons
5. Ground lemon pepper – 0.2-0.3 teaspoons
6. Armenian seasoning – 0.2-0.3 teaspoons
7. Salt – 0.4-0.5 tablespoons
8. Vegetable oil – 50-60 g
9. Boiling water - 0.5-0.7 l



Stewed moose liver "Dainty"



1. Cut the liver of the moose into medium portions



2. Take corn flour and wheat flour



3. Measure spices, corn flour and wheat flour



4. Mix spices and flour



5. Take vegetable oil



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



7. Roll the liver of the moose in flour with spices



8. Put the liver of the moose in a frying pan, fry over high heat



9. Turn over the liver of the moose



10. Pour boiling water into a frying pan



11. Simmer the liver of the moose under the lid on low heat



12. We put the roasted moose liver in a container