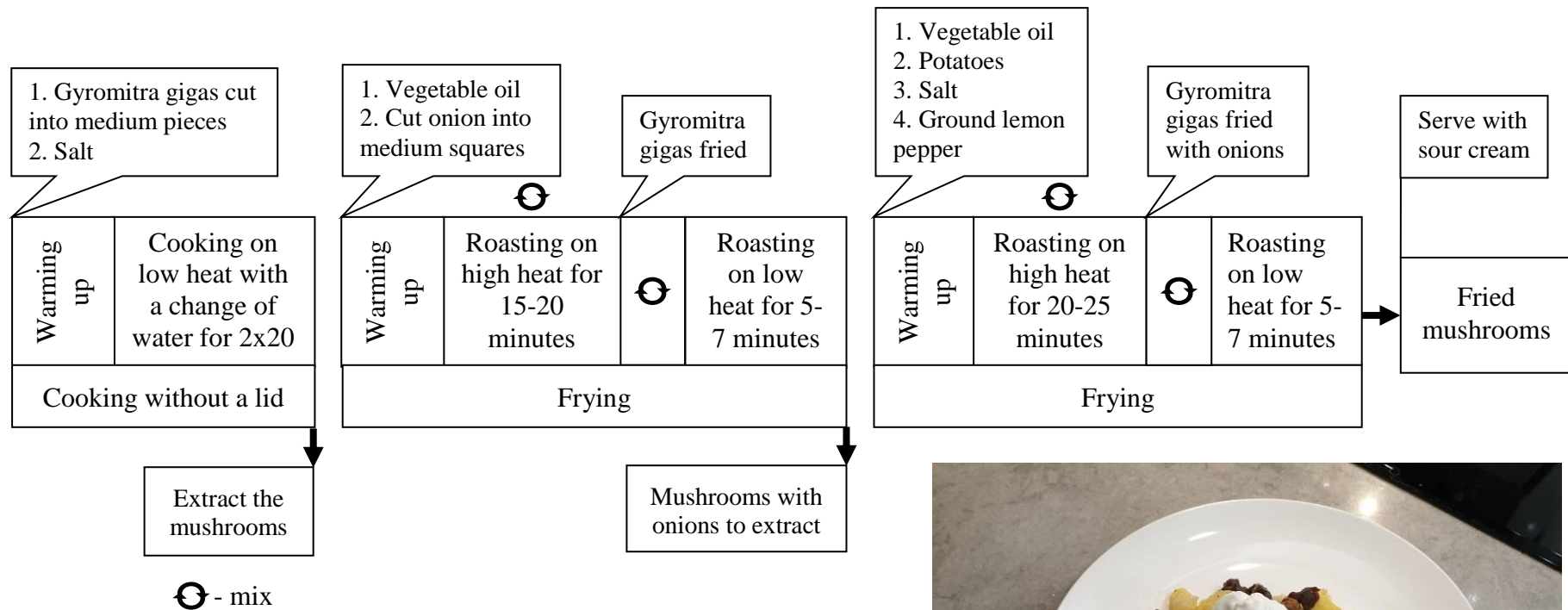


Fried Gyromitra gigas with onions and potatoes "Opening of the season" (khurs.ru - 2022)



1. Gyromitra gigas – 1.8 kg (after cooking - 630 g)
2. Potatoes – 1.6 kg
3. Onion – 0.9 kg
4. Vegetable oil – 60-70 g
5. Ground lemon pepper – 0.3-0.4 teaspoons
6. Salt – 1-1.5 tbsp. l. + 1-1.5 tbsp. l. – for cooking mushrooms, 0.3 tbsp. spoons for frying potatoes
7. Water for cooking mushrooms – 3.5 l + 3.5 l



Fried Gyromitra gigas with onions and potatoes "Opening of the season"



1. Collect Gyromitra gigas



2. Wash, clean and cut Gyromitra gigas small



3. Peel potatoes



4. Cut potatoes with plates



5. Peel the onion



6. Cut the onion into medium squares



7. Take the lemon pepper



8. Take sour cream with a fat content of 20%



9. Take vegetable oil



10. Put a pot of water and Gyromitra gigas on the fire, cook 2 times



11. Put the boiled Gyromitra gigas on a plate



12. We put a frying pan with vegetable oil and onions on the fire

Fried Gyromitra gigas with onions and potatoes "Opening of the season"



13. Fry the onion over high heat until golden brown



14. Put the boiled Gyromitra gigas in a frying pan



15. Stir the contents of the frying pan



16. Fry on high heat, stir



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



18. Put potatoes, salt and lemon pepper in the pan, mix.



19. Fry the potatoes over high heat until golden brown, stir.



20. Put fried mushrooms with onions in a frying pan.



21. Mix the contents of the pan, fry on low heat



22. Put fried mushrooms with onions and potatoes on a plate



23. Put sour cream in a plate



24. Mix sour cream with mushrooms, serve on the table