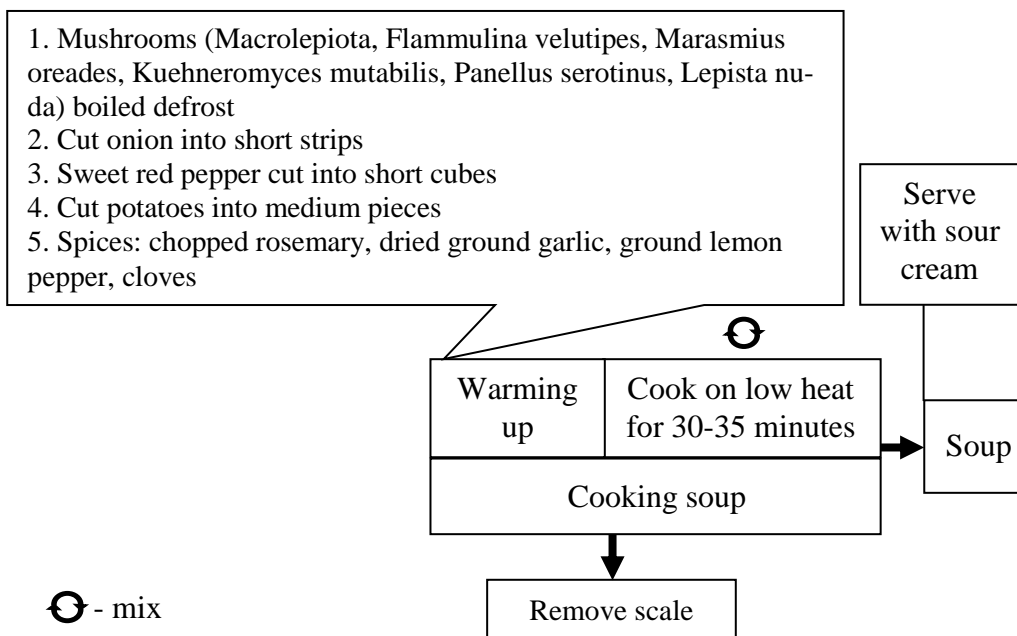


## Mushroom soup "Podmoscow`e" (khurs.ru - 2022)



1. Macrolepiota boiled and frozen – 200 g
2. Flammulina velutipes boiled and frozen – 200 g
3. Lepista nuda boiled and frozen – 200 g
4. Marasmius oreades boiled and frozen – 200 g
5. Panellus serotinus boiled and frozen – 200 g
6. Kuehneromyces mutabilis boiled and frozen – 200 g
7. Potatoes – 0.6-0.7 kg
8. Sweet red pepper – 150-200 g
9. Dried ground garlic – 1 tablespoon
10. Chopped rosemary – 0.7-0.8 teaspoons
11. Ground lemon pepper – 0.3-0.4 teaspoons
12. Cloves – 0.4-0.5 teaspoons
13. Salt – 1-1.5 tablespoons
14. Sour cream fat content 20%

\* Some mushrooms are conditionally edible and require at least two brews of 30 minutes with draining broth



## Mushroom soup "Podmoscow`e"



1. Collect *Macrolepiota*, cook, freeze



2. Collect *Flammulina velutipes*, cook, freeze



3. Collect *Lepista nuda*, cook, freeze



4. Collect *Marasmius oreades*, cook, freeze



5. Collect *Panellus serotinus*, cook, freeze



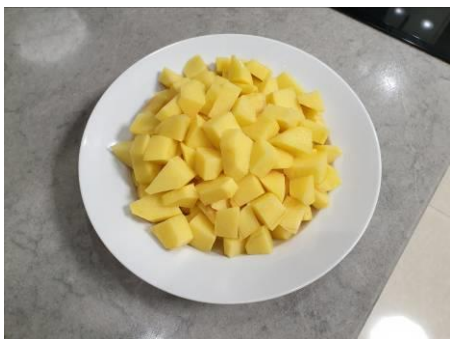
6. Collect *Kuehneromyces mutabilis*, cook, freeze



7. Defrost mushrooms



8. Peel potatoes



9. Cut the potatoes into medium pieces



10. Peel the onion



11. Cut the onion into short strips



12. Cut sweet red pepper into cubes

## Mushroom soup "Podmoscow`e"



13. Measure the proportions of spices



14. Take sour cream



15. Put a saucepan of water on the fire



16. Put the mushrooms in the saucepan



17. Put sweet red peppers in a saucepan



18. Put onions in a saucepan



19. Put the spices in a saucepan



20. Mix the contents of the saucepan, cook over low heat



21. Cook, remove the scale



22. Put the soup in a plate



23. Put sour cream in a plate



24. Stir the sour cream in the soup, serve it on the table