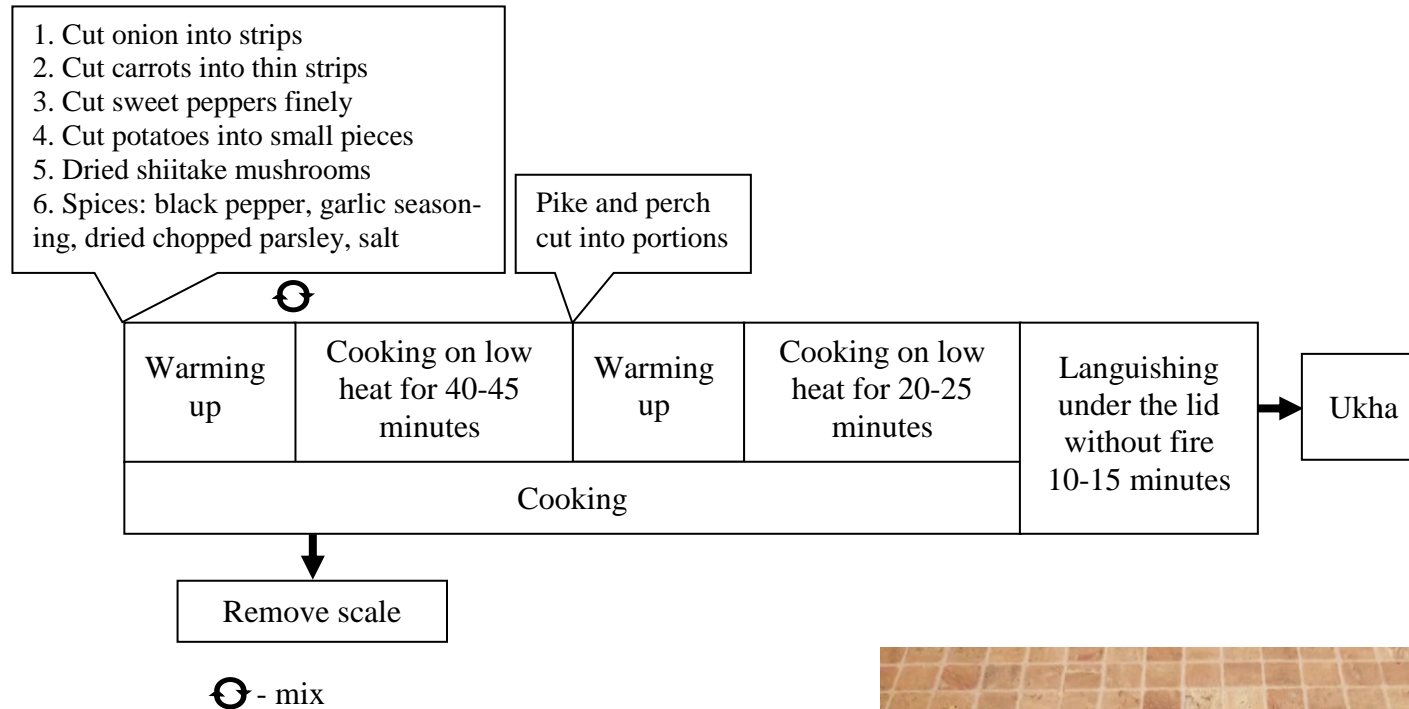


Ukha "Solar Drozduha" (khurs.ru - 2022)



1. Pike – 2 pcs.
2. Perch – 2 pcs.
3. Potatoes – 7-8 pcs.
4. Onion – 1 pc.
5. Sweet peppers – red and yellow 1/3 pcs.
6. Carrots – 0.5 pcs.
7. Dried shiitake mushrooms – 30 g
8. Black pepper peas – 0.35-0.5 teaspoons
9. Garlic seasoning – 0.5-0.7 teaspoons
10. Dried chopped parsley – 1 tablespoon
11. Bay leaf
12. Salt – 1.0-1.1 tablespoons
13. Water-2-2.5 liters



Ukha "Solar Drozduha"



1. We clean and carve pike and perch in portions



2. Peel potatoes



3. Cut potatoes small



4. Take onions



5. Cut onion into quarters of rings



6. We take sweet red pepper



7. We take sweet yellow pepper



8. Cut the sweet peppers finely



9. Peel the carrots



10. Cut the carrots into thin strips



11. Soak the dried shiitake mushrooms in water



12. Make up the proportions of spices

Ukha "Solar Drozduha"



13. Put a saucepan of water on the fire



14. Put onions and carrots in the saucepan



15. Put sweet peppers in a saucepan



16. Put potatoes in a saucepan



17. Put shiitake mushrooms in a saucepan



18. Put spices in a saucepan



19. Mix the contents of the saucepan, remove the scale



20. Cook on low heat



21. Put the fish in a saucepan, cook over low heat



22. Put the bay leaf in a saucepan, turn off the fire



23. Cover the pan with a lid, languish



24. We serve Ukha on the table

24. We serve fish soup on the table