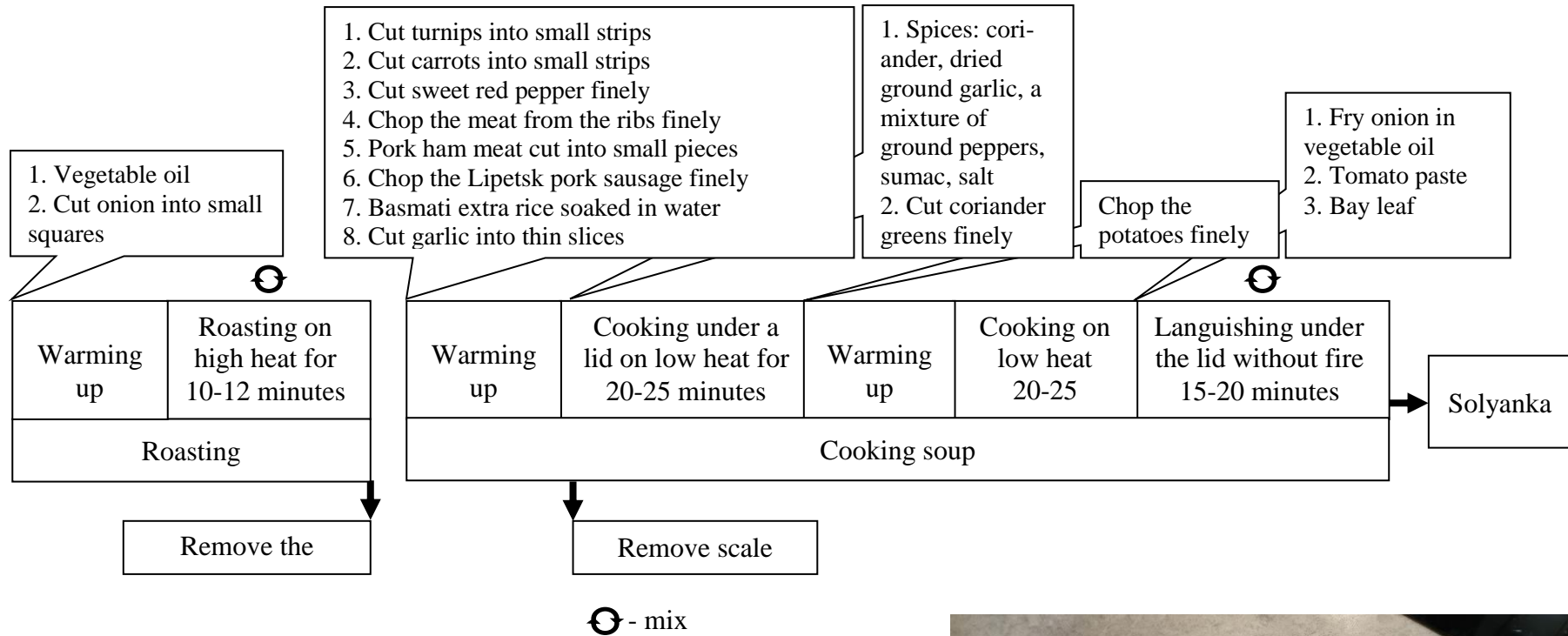


Tomato solyanka "Languor" (khurs.ru - 2022)



1. Smoked pork ribs – 1.3 kg
2. Pork ham (meat) – 130 g
3. Lipetsk pork sausage – 175 g
4. Potatoes – 0.7 kg
5. Onion – 150-200 g
6. Sweet red pepper – 200 g
7. Basmati extra rice – 150 g
8. Carrots – 100 g
9. Turnip – 100 g
10. Garlic – 2-3 cloves

11. Tomato paste – 140 g
12. Coriander greens – 33 g
13. Coriander – 0.6-0.8 tablespoons
14. Dried ground garlic -0.5 tablespoons
15. Ground pepper mixture – 0.25-0.3 teaspoons
16. Sumac – 0.3-0.4 teaspoons
17. Vegetable oil – 25-35 g
18. Salt – 1-1.25 tablespoons
19. Water – 2-2.5 liters



Tomato solyanka "Languor"



1. Take the smoked pork ribs



2. Finely chop the meat from the ribs



3. Take the meat part of the pork leg



4. Finely chop the meat part of the pork leg



5. Take the Lipetsk pork sausage



6. Cut the Lipetsk pork sausage finely



7. Peel and cut the potatoes finely



8. Peel and cut the turnips into small strips



9. Peel and cut onion finely



10. Peel and cut the sweet red pepper finely



11. Peel and cut the garlic into thin plates



12. Soak the rice "Extra Basmati" in water

Tomato solyanka "Languor"



13. Take tomato paste



14. We make up the proportions of spices



15. We take coriander greens



16. Cut the coriander greens finely



17. Take vegetable oil



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



19. Put onions in the frying pan



20. Stir, fry over high heat until golden brown



21. Put a pot of water on the fire



22. Put turnips, carrots and sweet red pepper in a saucepan



23. Put meat products in a saucepan



24. Put rice in a saucepan

Tomato solyanka "Languor"



25. Put the garlic in a saucepan, cook over low heat



26. Remove the scale, mix the contents of the saucepan



27. Put the spices in the saucepan



28. Put the coriander greens in the saucepan



29. Cover the saucepan with a lid, cook on low heat



30. Put the potatoes in a saucepan



31. Cover the saucepan with a lid, cook on low heat



32. Put the tomato paste fried onion in a saucepan



33. Stir the tomato paste in the soup



34. Put the bay leaf in a saucepan



35. Cover the saucepan with a lid, simmer without fire



36. We serve it on the table