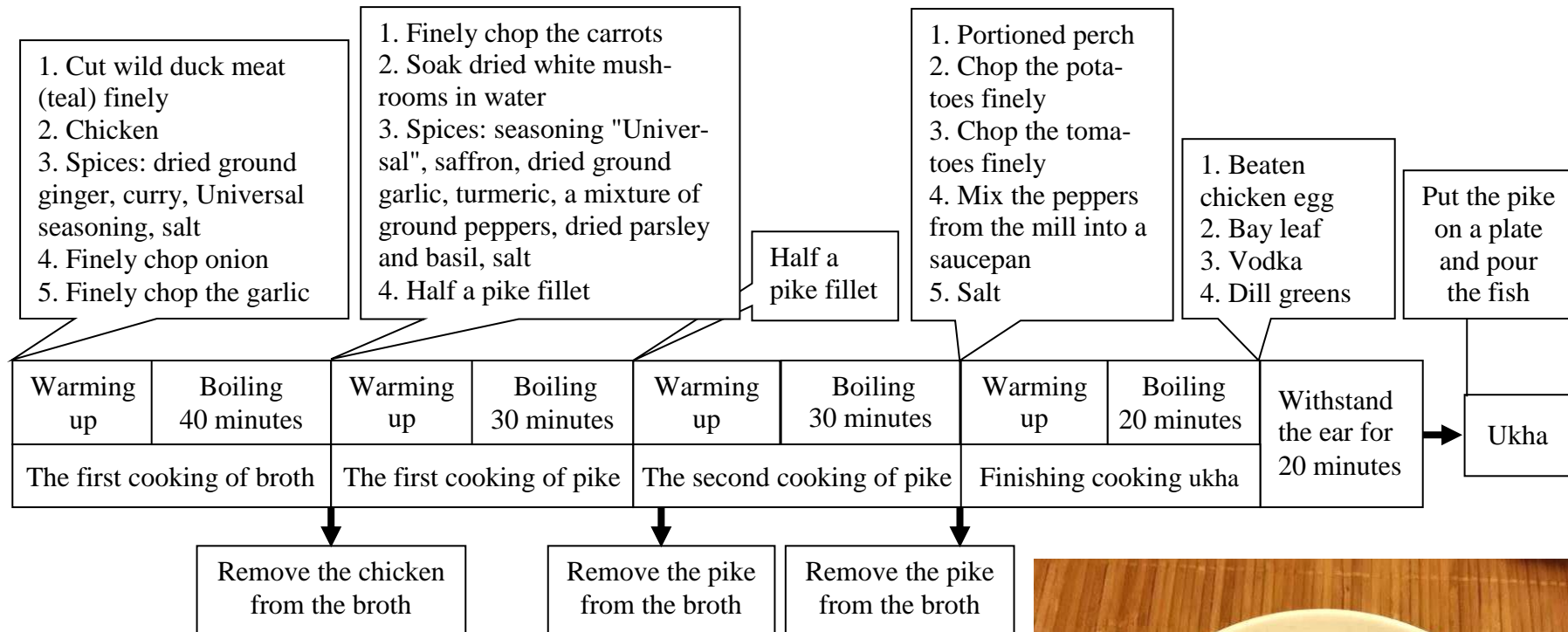


Double ukha "Chernoistochinskaya" (khurs.ru - 2015)



1. Pike fillet – 4-5 kg
2. Perch – 1.5 kg
3. Teal duck – 1 pc.
4. Chicken – 1 pc.
5. Dried white mushrooms – 100 g
6. Onion – 1 kg.
7. Potatoes – 1-1.5 kg
8. Carrots – 300-400 g
9. Tomatoes – 0.6-0.7 kg
10. Garlic – 4 heads
11. Chicken eggs – 5-7 pcs.
12. Dill greens – 1-2 bunches
13. Curry
14. Ginger
15. Seasoning "Universal"
16. Saffron
17. Dried ground garlic
18. Turmeric
19. Ground pepper mixture
20. Dried ground parsley
21. Dried ground basil greens
22. Salt
23. Water – 8-10 liters



Double ukha "Chernoistochinskaya"



1. Take the pike fillet and cut into portions



2. Take the perch, gut it, remove the gills



3. Cut the perch portion



4. Separately put the caviar and liver of the perch on a plate



5. Grind (crush) caviar and liver of perch



6. Take wild duck and cut



7. Cut the real meat finely



8. Take a whole gutted chicken



9. Take dried white mushrooms and pre-soak in water



10. Take potatoes, peel and chop finely



11. Take carrots



12. Cut carrots into small sectors

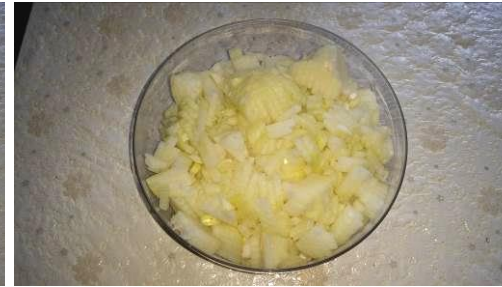
Double ukha "Chernoistochinskaya"



13. Take onion



14. Peel onion



15. Cut the onion into very small squares



16. Take garlic



17. Peel the garlic



18. Cut the garlic cloves into thin plates



19. Take tomatoes



20. Finely chop the tomatoes



21. We take chicken eggs



22. Beat out the chicken eggs in a bowl



23. Beat the chicken eggs



24. Take the first part of the spices and salt

Double ukha "Chernoistochinskaya"



25. Make up the proportions of the first part of the spices



26. Make up the proportions of the second part of the spices



27. Pour water into a saucepan and put on fire



28. Put the wild duck meat in a saucepan



29. Put the chicken in a saucepan



30. Put the first part of the spices and salt in a saucepan



31. Put the onion in a saucepan



32. Put the garlic in a saucepan



33. Mix the contents of the saucepan and cook under the lid on low heat



34. Remove the chicken from the broth and put it on a plate as a separate dish



35. Part of the broth is temporarily poured out of the pan (the volume of the pan is small - 12 liters)



36. Put carrots in a saucepan

Double ukha "Chernoistochinskaya"



37. Put the white mushrooms in a saucepan



38. Put the first part of the portioned pike in a saucepan



39. Put the second part of the spices in a saucepan



40. We extract the finished pike



41. We put the boiled pike in a separate plate



42. Put the second part of the portioned pike in a saucepan



43. Cook until the pike is ready.



44. We extract the finished pike



45. Put the boiled pike in a separate plate



46. We return the previously cast part of the broth back to the saucepan



47. 47. Put the perch in a saucepan



48. Put the tomatoes in a saucepan

Double ukha "Chernoistochinskaya"



49. Bring the ear to a light boil



50. Take a mixture of peppers in a mill



51. Add a mixture of ground peppers to the ear



52. Pour the beaten eggs into the ear in a thin stream, stirring constantly



53. Put a bay leaf in the ukha



54. Take dill greens



55. Pour a mug of vodka and put dill greens in the ukha. Cover the pan with a lid and simmer



56. Ready-made ukha is served on the table