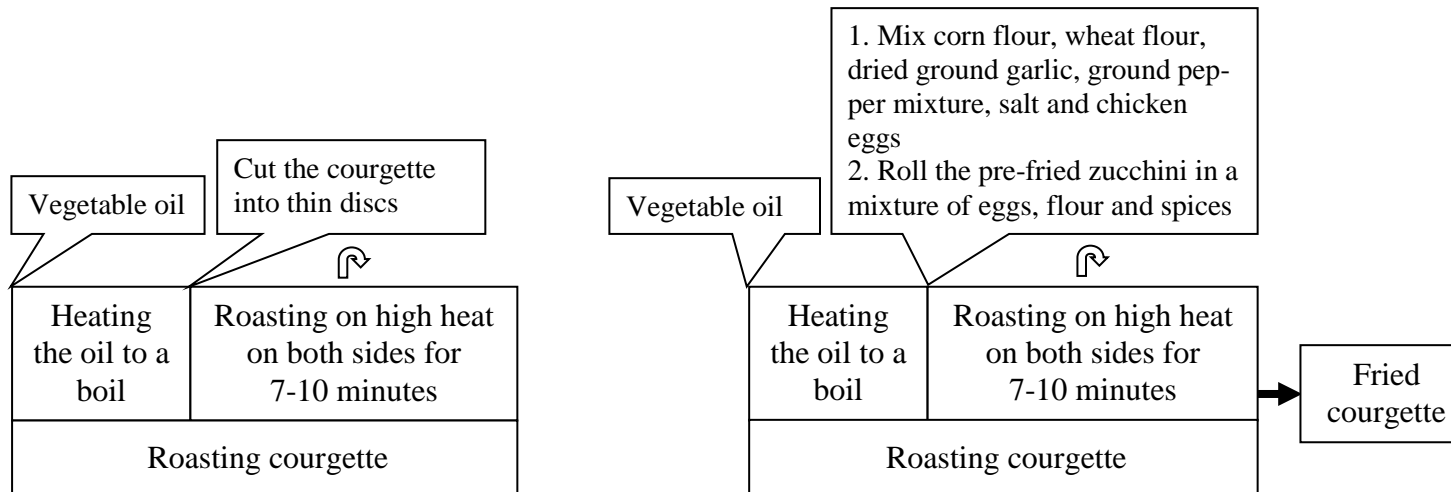


Fried courgette in batter "Zelenograd snack" (khurs.ru - 2022)



↺ - перевернуть

1. Courgette – 2.2-2.3 kg
2. Chicken eggs – 3 pcs
3. Corn flour – 1.5 tablespoons
4. Wheat flour – 1.5 tablespoons
5. Vegetable oil – 50-60 g
6. Dried ground garlic – 0.3-0.4 teaspoons
7. Ground pepper mixture – 0.2-0.3 teaspoons
8. Salt – 0.5-0.6 tablespoons



Fried courgette in batter "Zelenograd snack"



1. Take courgette



2. Cut courgette into thin discs



3. Take chicken eggs



4. Take vegetable oil



5. Measure spices



6. Measure corn and wheat flour



7. Mix spices and flour



8. Add eggs to spices and flour



9. Mix eggs, flour and spices thoroughly



10. Put the pan on the fire



11. Pour the oil into the pan



12. Put the courgette in boiling oil, fry over high heat

Fried courgette in batter "Zelenograd snack"



13. Turn the courgette over and fry over high heat



14. Put the fried portion of courgette on a plate



15. Put each fried portion of courgette on a plate



16. Let the excess oil drain



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



18. We roll the courgette in a mixture of eggs, flour and spices, fry on high heat on both sides



19. We put the fried portion of courgette on a plate



20. We serve it on the table