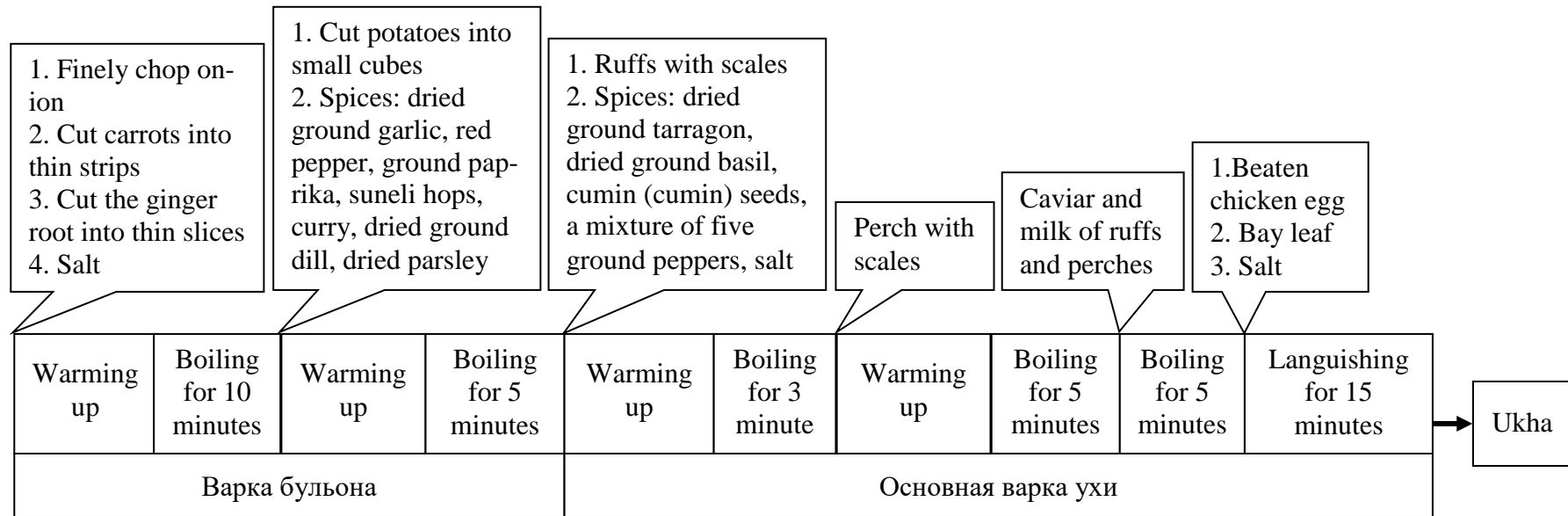


Ukha of ruffs and perches with ginger "Winter Manola" (khurs.ru - 07.05.2012)



1. Ruffs with scales
2. Perch with scales
3. Caviar and milk of ruffs and perches
4. Onion - 1 pc.
5. Carrots - 1 pc.
6. Ginger root - 1 pc.
7. Potatoes - 2-3 pcs.
8. Dried garlic
9. Red pepper, paprika, ground
10. Hops-suneli

11. Curry
12. Dried ground dill
13. Dried ground parsley
14. Dried ground tarragon
15. Dried ground basil
16. Cumin (cumin) seeds
17. A mixture of five young peppers
18. Beaten chicken egg
19. Bay leaf
20. Salt



Ukha of ruffs and perches with ginger "Winter Manola"



1. We catch perch



2. We catch ruff



3. We clean and gut the perch



4. We clean and gut the ruff



5. We separate caviar and milk of perches and ruffs



6. We clean and cut onions finely



7. We clean and plan carrots with thin straws



8. We clean and cut potatoes finely



9. Take ginger root



10. We cut the ginger root into thin plates



11. We prepare the proportions of spices



12. Ready - made ear