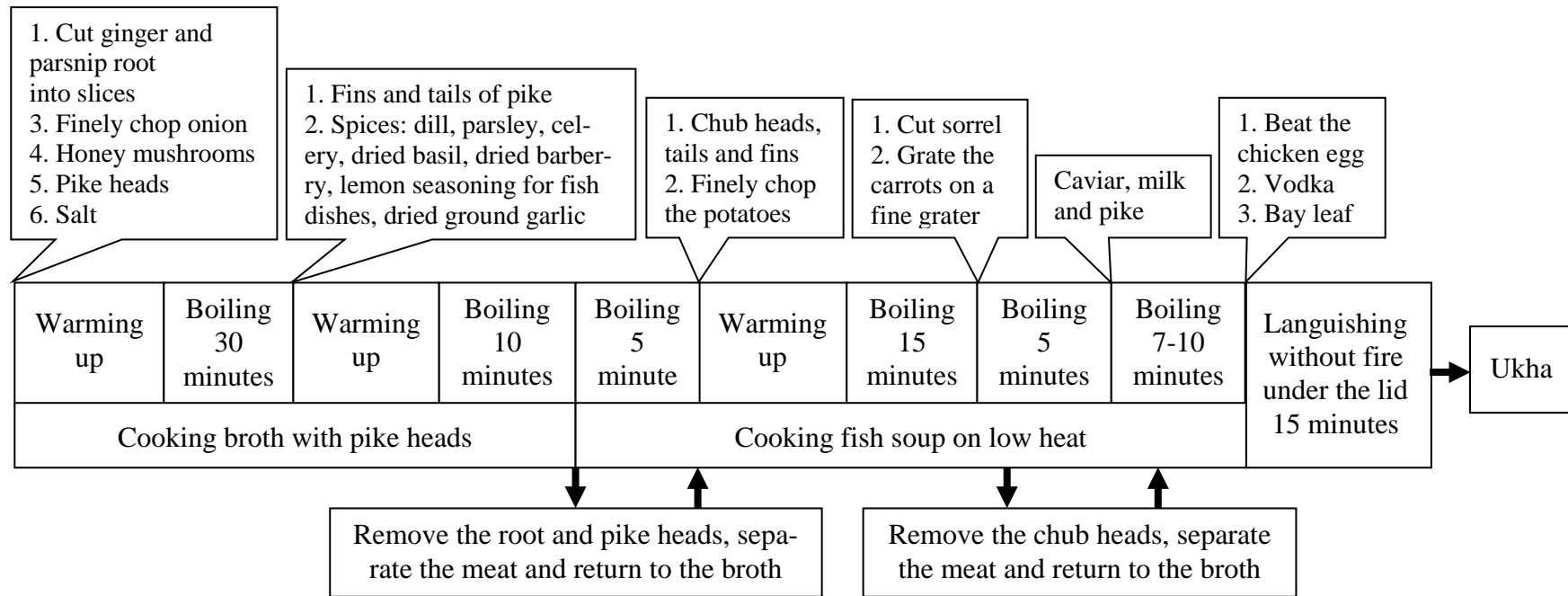


Ukha with the heads of pike, chub and honey mushrooms "Dvina" (khurs.ru - 2013)



1. Pike heads, tails and fins
2. Chub heads, tails and fins
3. Caviar, milk and pike liver
4. Onion – 4-5 medium pieces.
5. Potatoes – 6-8 pcs.
6. Carrots – 1-2 pcs.
7. Fresh ginger root
8. Fresh parsnip root – 0.75 pcs.
9. Dried ground garlic – 48 g
10. Quick-frozen honey mushrooms - 300 g
11. Quick-frozen cut sorrel - 200 g
12. Chicken eggs – 4 pcs.
13. Dried dill greens
14. Dried parsley
15. Dried celery greens
16. Dried basil greens
17. Dried barberry
18. Dried ground garlic
19. Lemon seasoning for fish dishes
20. Bay leaf
21. Vodka – 50 g
22. Salt
23. Water – 2-2.5 liters



Ukha with the heads of pike, chub and honey mushrooms "Dvina"



1. We take pike heads, fins and tails



2. We take chub heads



3. We take caviar, liver and pike milk



4. We cut the liver and pike milk finely



5. Crush pike caviar to a pulp



6. Defrost sorrel



7. Defrost honey mushrooms



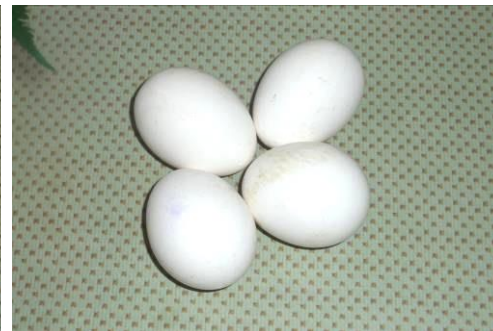
8. Clean and cut the roots of ginger and parsnip



9. Peel the onion white and red



10. Chop onion finely



11. Take chicken eggs



12. Beat the eggs into a mug

Ukha with the heads of pike, chub and honey mushrooms "Dvina"



13. Grate carrots on a fine grater



14. Peel and slice potatoes



15. Take spices



16. Prepare the proportions of spices



17. Put the roots in a saucepan



18. Put the onion in a saucepan



19. Put the honey mushrooms in a saucepan



20. We put the pike heads in a saucepan



21. Put salt and spices in a saucepan



22. We put the tails and fins of the pike



23. 23. Remove the pike heads and roots from the saucepan



24. We extract fillets from pike heads and tails

Ukha with the heads of pike, chub and honey mushrooms "Dvina"



25. Put pike fillets, chub heads and potatoes in the ukha



26. Put sorrel and carrots in the ukha



27. We extract the heads of the chub



28. We extract the chub meat from the heads



29. Put milk, liver, caviar and chub meat in the ukha



30. Cook fish soup on low heat



31. Take a glass of vodka



32. Pour a shot of vodka into the ukha



33. Beat the chicken eggs



34. Pour the beaten eggs into the ukha with a thin stream, stirring with a spoon



35. Put the bay leaf in the ukha



36. We give the ukha time to languish under the lid on the off stove