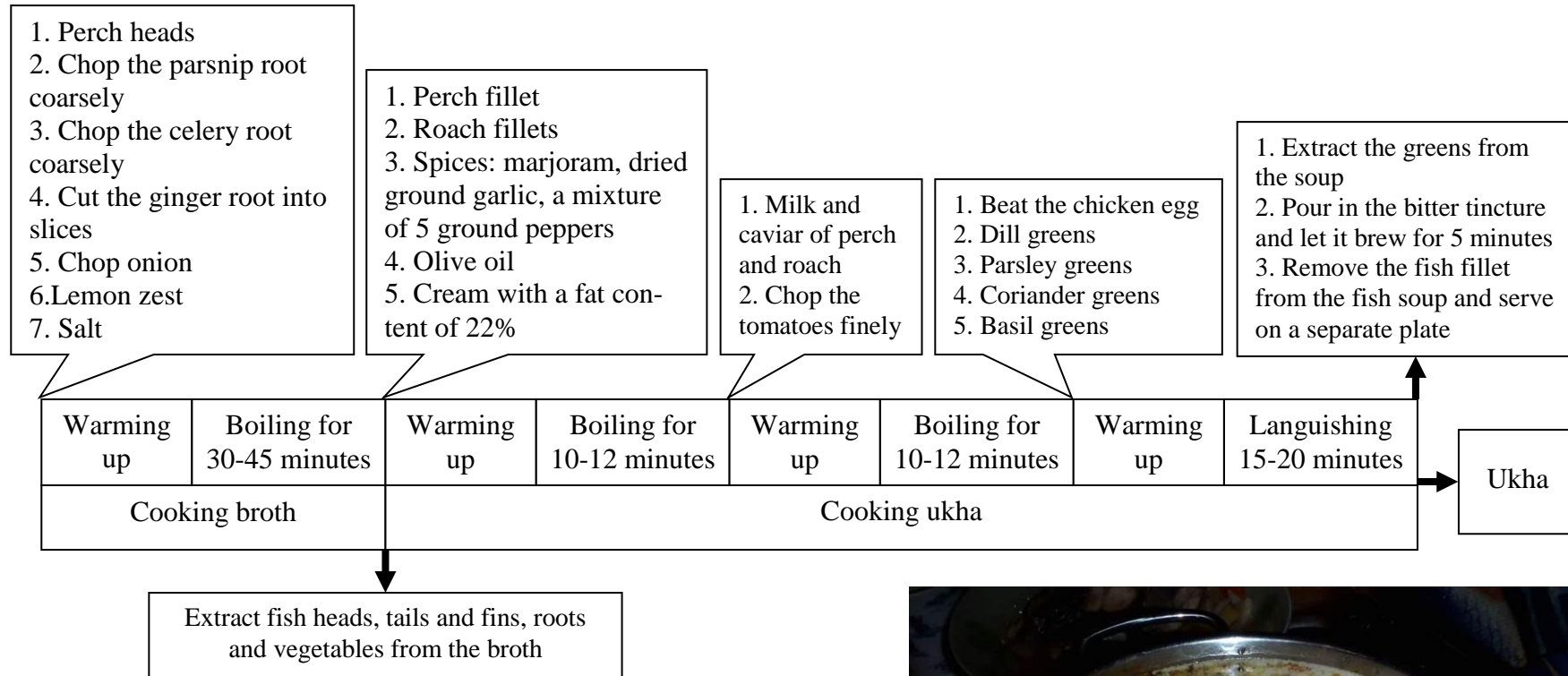


## Ukha "Christmas" (khurs.ru - 2013)



- |  |  |
|--|--|
| <ol style="list-style-type: none"> <li>1. Perch – 1 kg</li> <li>2. Roach – 1 kg</li> <li>3. Milk, caviar of perch and roach</li> <li>4. Tomatoes – 2 pcs.</li> <li>5. Onion – 2-3 pcs.</li> <li>6. Celery root - 0.5 pcs.</li> <li>7. Parsnip root – 0.5 pcs.</li> <li>8. Ginger root</li> <li>9. Lemon zest – 1 pc.</li> <li>10. Cream with a fat content of 22% - 0.5 l</li> </ol> | <ol style="list-style-type: none"> <li>11. Olive oil – 20 g</li> <li>12. Chicken egg - 2 pcs.</li> <li>13. A mixture of 5 ground peppers</li> <li>14. Dill greens – 1 bunch</li> <li>15. Parsley greens – 1 bunch</li> <li>16. Coriander greens – 1 bunch</li> <li>17. Basil greens – 1 bunch</li> <li>18. Hunting bitter tincture – 50 g</li> <li>19. Water - 2-2.5 liters</li> <li>20. Salt</li> </ol> |
|--|--|



## Ukha "Christmas"



01. We start fishing on the ice of Lake Ladoga



02. We catch perch and roach



03 We take the parsnip root and clean



04. We take the celery root and clean



05. Take ginger root and peel



06. Take onion



07. Take garlic, peel and cut slices



08. Take carrots, peel, cut into strips



09. Take tomatoes, cut finely



10. Take dill, parsley, cilantro, basil



11. Take lemon and separate the zest



12. Take cream with a fat content of 22%

## Ukha "Christmas"



13. We clean roach and perch



14. We clean onion



15. Cut celery and parsnips



16. Cut ginger



17. We put vegetables, spices



18. We cook the heads of perches



19. We extract vegetables



20. We remove the heads and put the fish



21. Add spices, olive oil and cream



22. Put the greens in the ear and languish under the lid without fire



23. We extract the greens and fish on a separate plate



24. Pour the bitter tincture into the ear