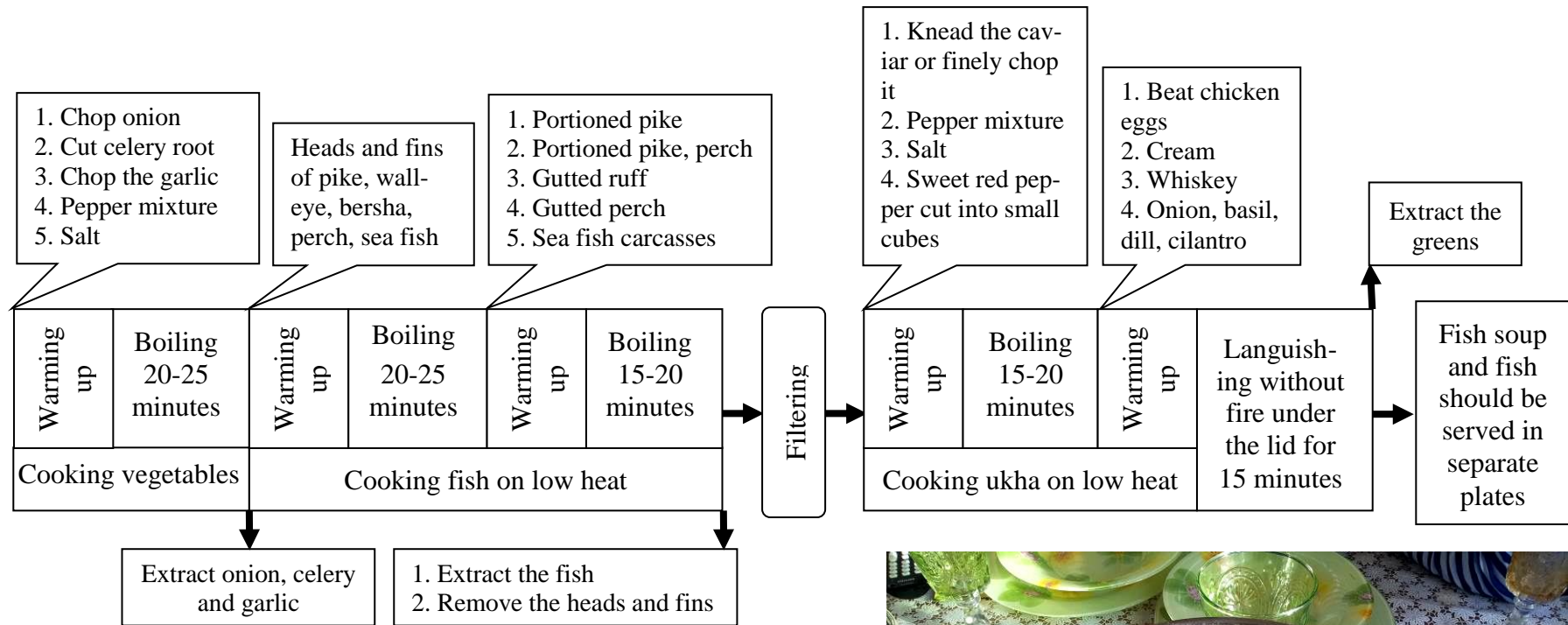


Creamy ukha with river and sea fish "In a circle of friends" (khurs.ru - 2013)



- | | |
|---|---|
| <ol style="list-style-type: none"> 1. Pike 2. Pike perch 3. Ruff 4. Perch 5. Sea fish 6. Cream with a fat content of 10% – 0.5 7. Celery root – 1 pc. 8. Onion – 3 pcs. 9. Garlic – 2 heads 10. Sweet red pepper – 1 pc. 11. Chicken eggs – 5 pcs. | <ol style="list-style-type: none"> 12. Large tomatoes – 2 pcs. 13. Cream with a fat content of 20% – 0.5 l 14. Green onion – 1 bunch 15. Basil greens – 1 bunch 16. Dill greens – 1 bunch 17. Coriander greens – 1 bunch 18. Whiskey – 1 glass 19. Pepper mixture 20. Salt 21. Water – 2.5-3 liters |
|---|---|

Creamy ukha with river and sea fish "In a circle of friends"



1. This wealth will be ukha



2. Take eggs, tomatoes, garlic and onions



3. Take roots and sweet peppers



4. Take river and sea fish



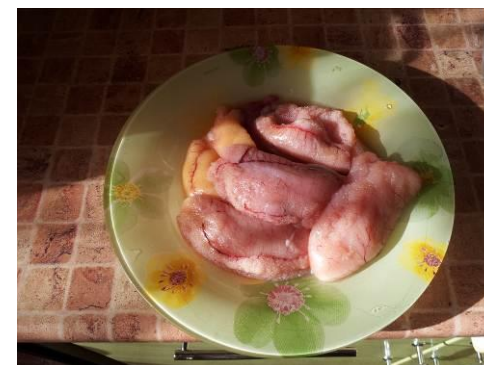
5. Cut the roots, tomatoes, peppers



6. Clean and gut the fish



7. Separate the heads, fins and caviar



8. Take the caviar of fish



9. Take cream and whiskey



10. Ready to cook fish soup



11. Boil water



12. We put the roots and spices

Creamy ukha with river and sea fish "In a circle of friends"



13. We cook the roots



14. We put the heads and fins in the water



15. Extract the root from the broth



16. Put the roots in a plate



17. Put the fish in the broth



18. Cook the fish



19. We extract the fish from the broth



20. We extract the heads and fins



21. Filter the broth



22. Put caviar in the broth



23. Add spices to the ear



24. Put sweet pepper in the ukha

Creamy ukha with river and sea fish "In a circle of friends"



25. Put tomatoes in the ukha



26. Beat the chicken eggs



27. Pour the beaten eggs into the ukha



28. Prepare the cream



29. Pour the cream into the ukha



30. Ready whiskey



31. Pour the whiskey into the ukha



32. Put the greens in the ukha



33. Languishing fish soup under the lid



34. Remove the lid from the pan



35. We extract the greens from the soup



36. The ear is ready