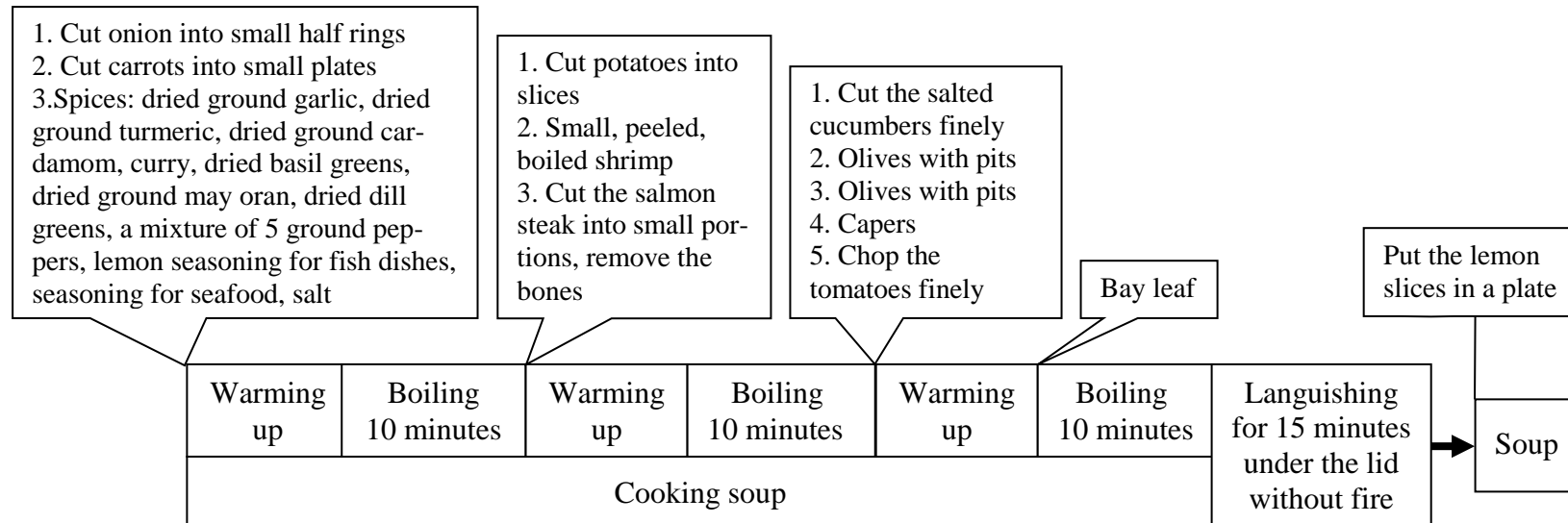


## Solyanka with salmon and shrimp "Romance" (khurs.ru - 2013)



1. Norwegian salmon steaks – 0.4 kg
2. Small boiled shrimp without shell – 450 g
3. Potatoes – 5 pcs.
4. Carrots – 1 pc.
5. Cherry tomatoes – 10 pcs.
6. Onion – 3 pcs.
7. Pickled cucumbers – 3-4 pcs.
8. Olives with pits – 1 jar
9. Olives with pits – 1 jar
10. Capers – 1 jar.
11. Lemon – 1-2 pcs.
12. Bay leaf – 5-6 pcs.
13. Dried ground garlic – 12 g
14. Dried ground turmeric
15. Dried ground cardamom
16. Curry
17. Dried basil greens
18. Dried ground marjoram
19. Dried dill greens
20. A mixture of 5 ground peppers
21. Lemon seasoning for fish dishes
22. Seasoning for seafood
23. Salt
24. Water – 1.5-2 liters



## Solyanka with salmon and shrimp "Romance"



1. Take pickled cucumbers



2. Cook pickled cucumbers



3. Cut pickled cucumbers into small cubes



4. Take canned olives with a stone



5. We prepare canned olives with a stone



6. We take canned olives with a stone



7. We prepare canned olives with a stone



8. We take canned capers



9. We cook canned capers



10. We take salmon steak



11. Defrost the salmon steak



12. Cut the salmon into small portions

## Solyanka with salmon and shrimp "Romance"



13. Take cherry tomatoes



14. Cut cherry tomatoes into small slices



15. Take carrots



16. Cut the carrots finely



17. Take onion



18. Cut onion into small half rings



19. Take small shrimp without shells



20. Defrost the shrimp small without shells



21. Take potatoes



22. Peel and cut the potatoes into small cubes



23. We measure the proportions of spices



24. Put a pot of water on the fire

## Solyanka with salmon and shrimp "Romance"



25. Put onions and carrots in a saucepan



26. Put spices in a saucepan



27. Put potatoes in a saucepan



28. Put small shrimp without shells in a saucepan



29. Put the salmon in a saucepan



30. Put the pickles in a saucepan



31. Put the olives, olives and capers in a saucepan



32. Put the tomatoes in a saucepan



33. Put the bay leaf in a saucepan



34. We torment the hodgepodge under the lid without fire



35. Cut lemon



36. We serve it on the table