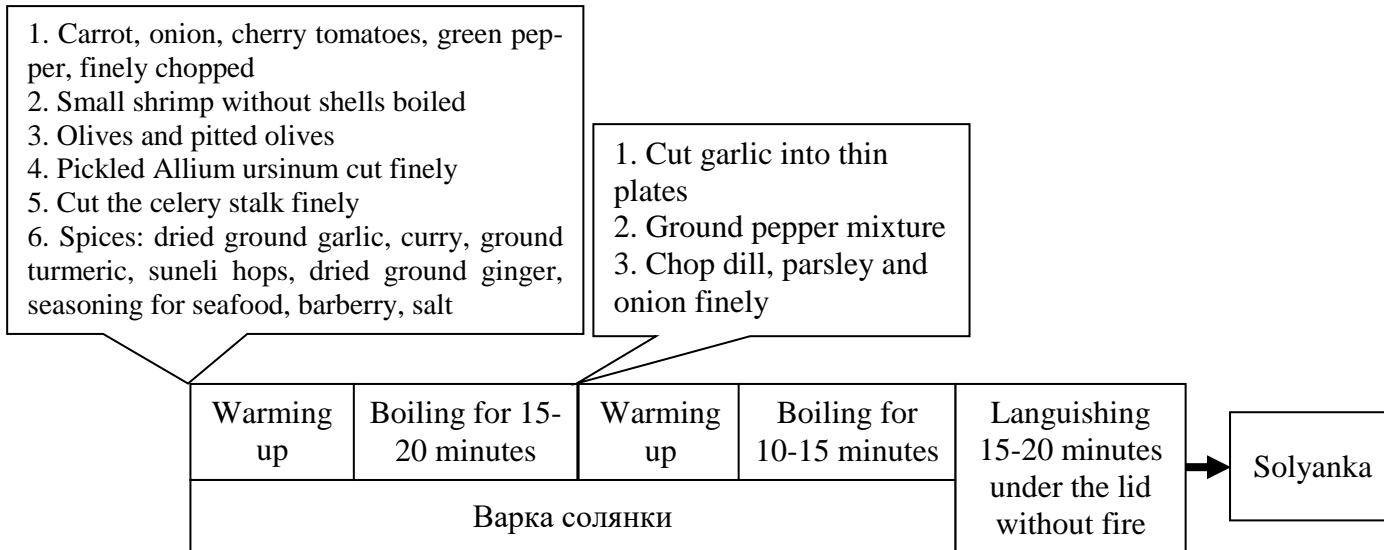


## Solyanka with shrimp "Inspiration" (khurs.ru - 2014)



- |  |                                |
|--|--------------------------------|
| 1. Small shrimp without shells boiled – 1 kg | 12. Parsley greens – 1 bunch   |
| 2. Carrots – 2-3 pcs.                        | 13. Onion greens – 1 bunch     |
| 3. Small cherry tomatoes – 12-15 pcs.        | 14. Dried ground garlic – 10 g |
| 4. Onion – 2 pcs.                            | 15. Curry                      |
| 5. Green pitted olives – 1 jar               | 16. Ground turmeric            |
| 6. Pitted olives – 1 jar                     | 17. Hops-suneli                |
| 7. Pickled onion                             | 18. Dried ground ginger – 10 g |
| 8. Green pepper – 1 pc.                      | 19. Seasoning for seafood      |
| 9. Garlic – 1 head                           | 20. Barberry                   |
| 10. Celery stalk – 2-4 feathers              | 21. Ground pepper mixture      |
| 11. Dill greens – 1 bunch                    | 22. Salt                       |
|  | 23. Water – 2-2.5 liters       |



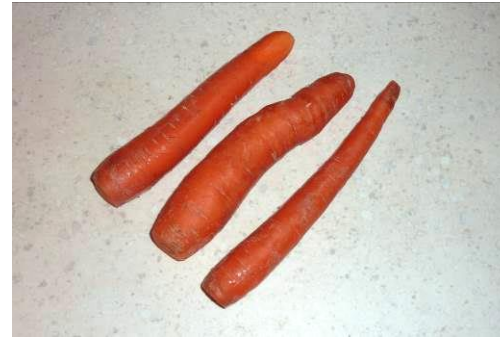
## Solyanka with shrimp "Inspiration"



1. We take small boiled shrimps without shells



2. We cook small boiled shrimps without shells



3. We take carrots



4. Cut carrots finely



5. Take cherry tomatoes



6. Cut cherry tomatoes very finely



7. Take onion



8. Peel onion



9. Cut onion into quarters of rings



10. Take green pepper



11. Cut green pepper finely



12. Take a head of garlic

## Solyanka with shrimp "Inspiration"



13. Separate the garlic cloves



14. Peel and slice the garlic into small plates



15. Take olives and pitted green olives



16. Take Allium ursinum



17. Cut Allium ursinum finely



18. Take a celery stalk



19. Cut the celery stalk finely



20. Take the greens of onion, dill and parsley



21. Cut the greens finely



22. Take salt and seasoning for seafood for cooking shrimp



23. We measure the proportions of the main spices



24. Put a pot of water on the fire, put carrots and onions

## Solyanka with shrimp "Inspiration"



25. Put small shrimp without shells in a saucepan



26. Put a celery stalk and Allium ursinum in a saucepan



27. Put green pepper in a saucepan



28. Put tomatoes and olives in a saucepan



29. Put the olives in a saucepan



30. Put salt and seasoning for seafood in a saucepan



31. Put the spices and dried barberry in a saucepan, mix



32. Cook the hodgepodge on low heat



33. Put garlic and a mixture of ground peppers and mix



34. Put the greens in a hodgepodge, cook the hodgepodge over low heat



35. We torment the hodgepodge under the lid without fire



36. We serve it on the table