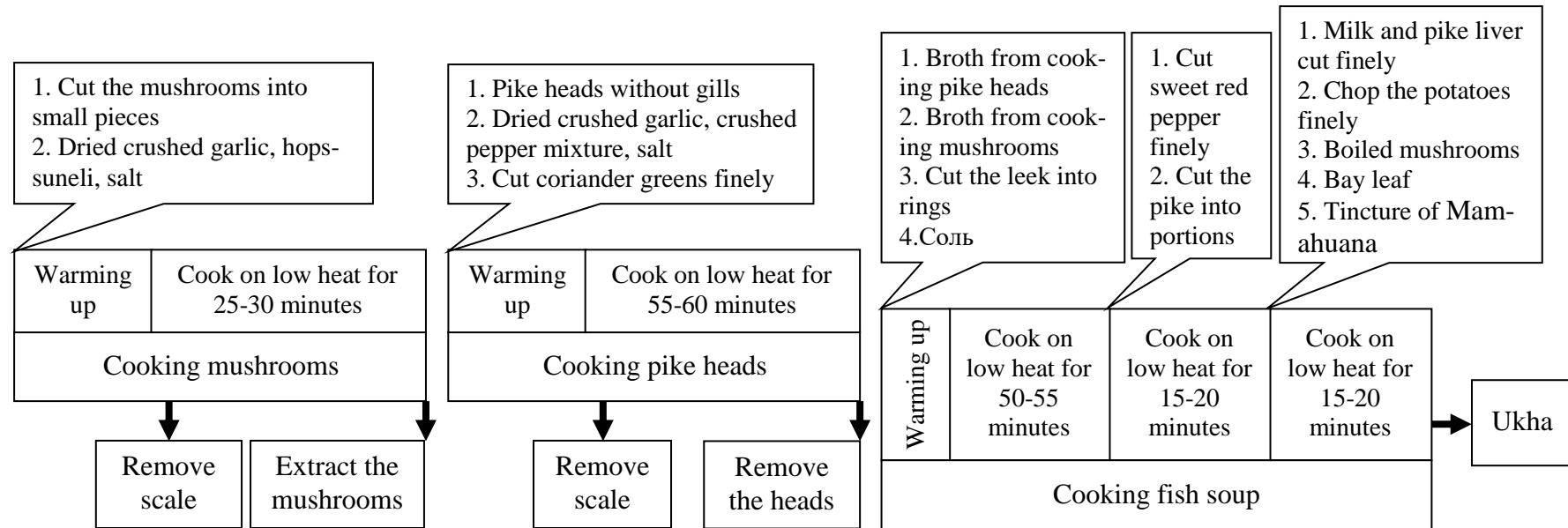


## Double ukha with mushrooms "Autumn Drozdukha" (khurs.ru - 2022)



⌚ - mix

1. Pike – 3 pcs.
2. Pike heads – 6 pcs. (optional)
3. Forest mushrooms
4. Caviar and pike's milk
5. Potatoes - 2-3 pcs.
6. Sweet red pepper – 0.5 pcs.
7. Leek-1 pc.
8. Green cilantro-1 bunch
9. Dried ground garlic-0.4-0.6 tablespoons
10. Hops – suneli-0.3-0.4 h. lodges
11. The pepper mixture is crushed-0.35-0.5 teaspoons
12. Salt-1.0-1.5 tablespoons
13. Tincture of Mamahuana - 70-80 ml.
14. Water-1.5 l + 1.5 l (cooking mushrooms and pike)



## Double ukha with mushrooms "Autumn Drozdukha"



1. We catch a pike



2. We cut the pike carcass in portions



3. We separate the liver, caviar and pike milk



4. We cut the liver, caviar and pike milk finely



5. Separate the heads



6. Take the mushrooms



7. We clean, wash and cut mushrooms small



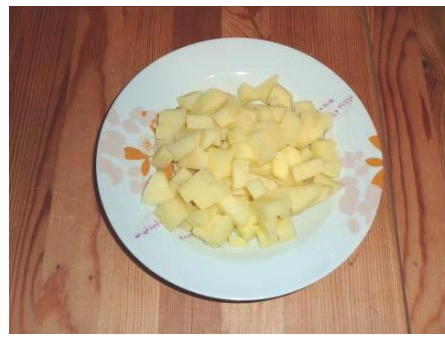
8. Take sweet red pepper



9. Clean and measure half of the sweet red pepper



10. Cut the sweet red pepper finely



11. Peel and cut the potatoes finely



12. Take the leek

## Double ukha with mushrooms "Autumn Drozdukha"



13. Cut the leek into narrow rings



14. Take the coriander greens



15. Cut the coriander greens finely



16. We make up the proportions of spices for cooking pike



17. We make up the proportions of spices for cooking mushrooms



18. We take a tincture of Mamahuana



19. Pour water into a saucepan with mushrooms



20. Put the spices in a saucepan



21. Bring to a boil and remove the scale, cook on low heat



22. Cook mushrooms on low heat



23. Remove the mushrooms from the broth



24. Put the boiled mushrooms in a plate

## Double ukha with mushrooms "Autumn Drozdukha"



25. Put the pike heads and coriander greens in a saucepan with water



26. Put the spices in a saucepan, cook over low heat



27. Remove the scale, put the spices in a saucepan



28. We extract the pike heads



29. Take out the pike heads, serve as a separate dish



30. Pour the broth from cooking mushrooms into a saucepan



31. Pour the broth from cooking pike heads into a saucepan



32. Put the leek and salt in a saucepan, cook over low heat



33. Put a portion of pike and sweet red pepper in a saucepan



34. Put potatoes, mushrooms, caviar, milk and liver in a saucepan



35. Put a bay leaf and pour a tincture of Mamahuana



36. Turn off the fire, torment the ear under the lid