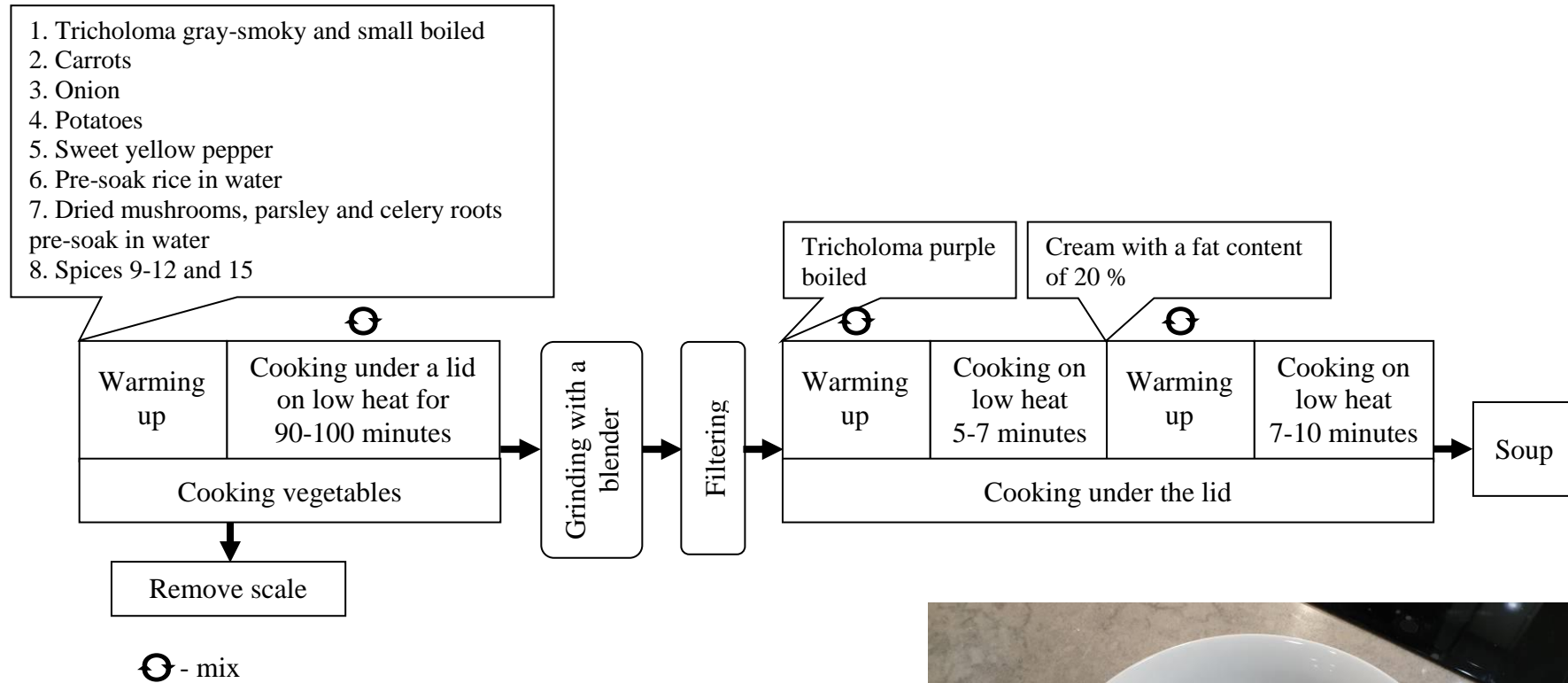
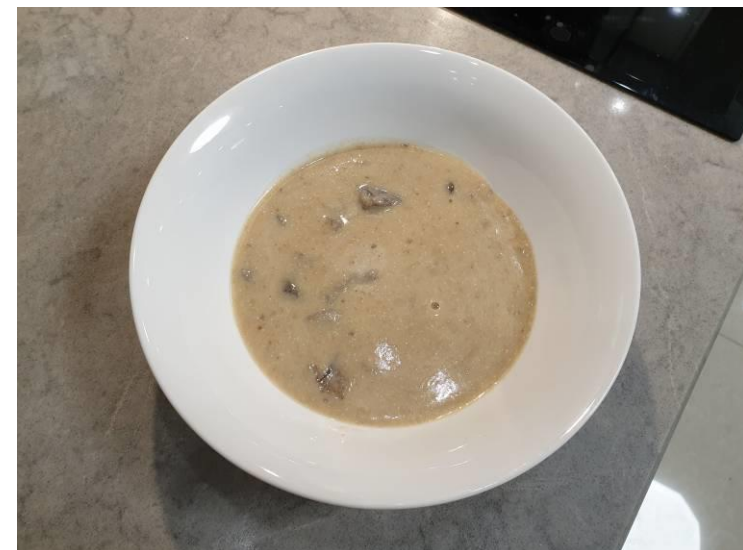


Creamy soup puree with Tricholoma "Tender mushroom puree" (khurs.ru - 2023)



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|---|---|
| <ol style="list-style-type: none"> 1. Tricholoma* gray-smoky and small boiled - 0.65 kg 2. Tricholoma* purple boiled – 0.65 kg 3. Potatoes – 550-600 g 4. Rice – 100 g 5. Carrots – 100-125 g 6. Onion – 0.4-0.5 kg 7. Sweet yellow pepper – 150-200 g 8. Dried mushrooms – 2 tablespoons 9. Dried ground garlic – 0.4-0.5 tablespoons | <ol style="list-style-type: none"> 10. Cardamom – 0.4-0.5 teaspoons 11. Ground pepper mixture – 0.3-0.4 teaspoons 12. Cloves – 0.2 teaspoons 13. Dried parsley root – 1 teaspoon 14. Dried celery root – 1 teaspoon 15. Salt – 1-1.5 tablespoons 16. Cream with a fat content of 20% – 0.5 l 17. Water – 2-2.5 liters <p>* Tricholoma - conditionally edible mushrooms (pre-two cooking with broth removal)</p> |
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Creamy soup puree with Tricholoma "Tender mushroom puree"



1. We take of Tricholoma gray-smoky and small boiled twice



2. We take of Tricholoma purple boiled twice



3. We take dried Polish mushrooms



4. Peel potatoes



5. Cut potatoes coarsely



6. Peel and slice onions



7. Peel and cut carrots coarsely



8. Take sweet yellow pepper



9. Cut sweet yellow pepper coarsely



10. Take rice



11. Soak rice in water



12. Take cream with a fat content of 20 %

Creamy soup puree with Tricholoma "Tender mushroom puree"



13. We make up the proportions of spices



14. Soak dried mushrooms, celery and parsley roots in water



15. Put a pot of water on the fire, put the carrots



16. Put the onion in the pot



17. Put potatoes in a saucepan



18. Put sweet yellow pepper in a saucepan



19. Put the mushrooms and roots in a saucepan



20. Put the Tricholoma* gray-smoky in a saucepan



21. Put the rice in a saucepan



22. Put the spices in a saucepan



23. Bring to a boil, remove the scale



24. Cover the pan with a lid, cook over low heat

Creamy soup puree with Tricholoma "Tender mushroom puree"



25. Take a blender



26. Grind the contents of the pan



27. Take a sieve and a second pan



28. Filter the contents of the pan



29. Put the purple boiled rows in a saucepan



30. Stir the contents of the saucepan



31. Cover the saucepan with a lid, cook on low heat



32. Remove the lid from the saucepan



33. Pour the cream into a saucepan



34. Stir the contents of the pan



35. Cover the pan with a lid, cook on low heat



36. We serve it on the table