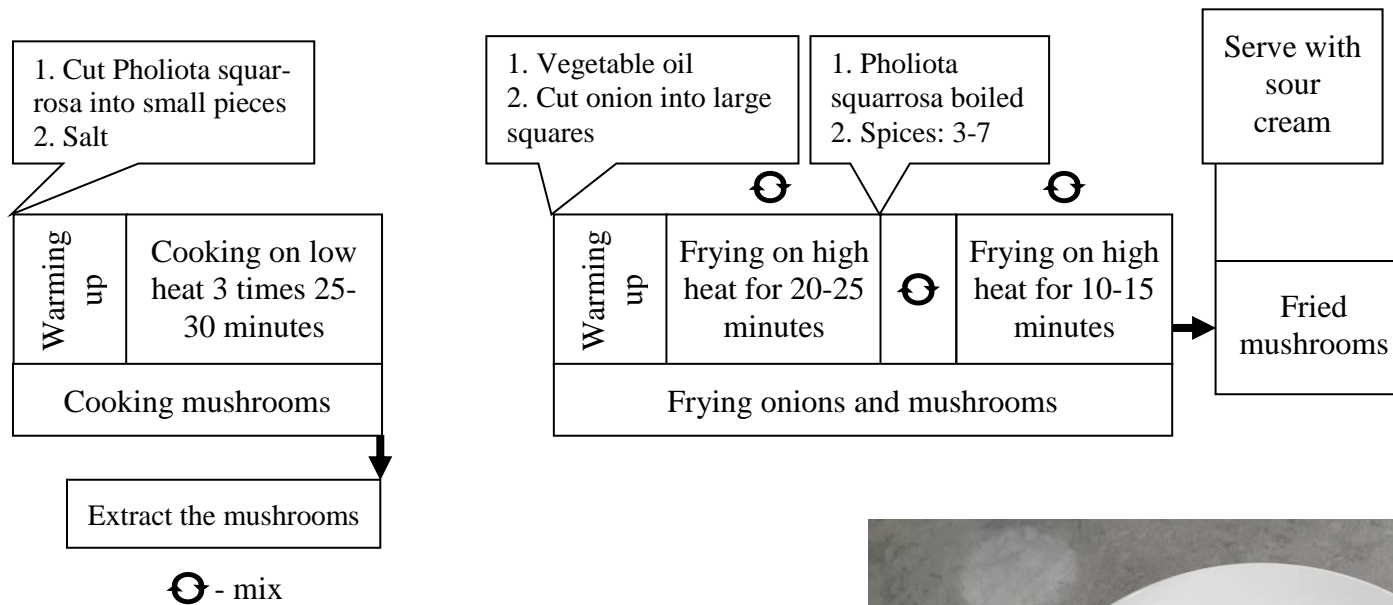


Fried Pholiota squarrosa "A royal treat" (khurs.ru - 2021)



1. Pholiota squarrosa – 1,8-1,9 kg
2. Onion – 1.3 kg
3. Dried ground garlic – 0.4-0.5 tablespoons
4. Dried ground basil – 1-1.5 tablespoons
5. Hops-suneli - 0.5 teaspoons
6. Ground lemon pepper - 0.3-0.35 teaspoons
7. Salt – 1.0-1.2 tablespoons (for each cooking of mushrooms) + 0.4 tablespoons (for frying)
8. Vegetable oil – 40-50 g
9. Water – 2.0-2.5 liters (for each cooking of mushrooms)



Fried Pholiota squarrosa "A royal treat"



1. Collect Pholiota squarrosa



2. Sort, wash, clean and finely chop Pholiota squarrosa



3. Put Pholiota squarrosa and salt in a saucepan with water



4. Cook 3 times on low heat with a change of water



5. Put the boiled Pholiota squarrosa on a plate



6. Peel the onion



7. Cut the onion into large squares



8. Make up the proportions of spices



9. Mix the spices



10. Take vegetable oil



11. Take sour cream with a fat content of 20%



12. We put the frying pan on the fire

Fried Pholiota squarrosa "A royal treat"



13. Pour vegetable oil into a frying pan



14. Put onion in a frying pan



15. Stir the onion in a frying pan



16. Fry the onion over high heat until golden brown



17. Put the boiled Pholiota squarrosa in the pan



18. Put the spices in the pan



19. Stir the contents of the frying pan



20. Fry on high heat



21. Periodically mix



22. We serve on the table



23. Add sour cream



24. Mix it up