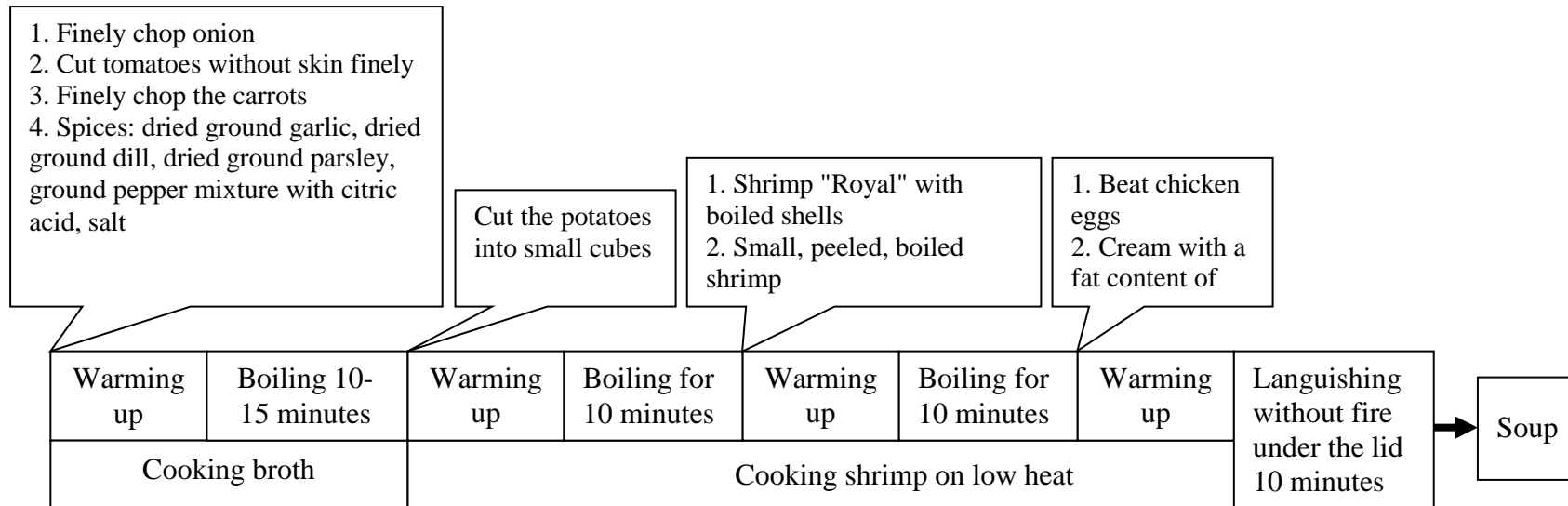


Creamy soup with shrimp and potatoes "Italian motif" (khurs.ru - 2012)



1. Small, peeled, boiled shrimp – 0.4 kg
2. "Royal" unpeeled boiled shrimp – 0.25 kg
3. Onion – 1 pc.
4. Tomatoes – 1-2 pcs.
5. Carrots – 0.5 pcs.
6. Potatoes – 3-4 pcs.
7. Chicken eggs – 2 pcs.
8. A mixture of ground peppers with citric acid
9. Dried ground garlic
10. Dried ground dill greens
11. Dried ground parsley
12. Cream with a fat content of 22% – 0.3 l
13. Salt
14. Water – 1.5-2 liters



Creamy soup with shrimp and potatoes "Italian motif"



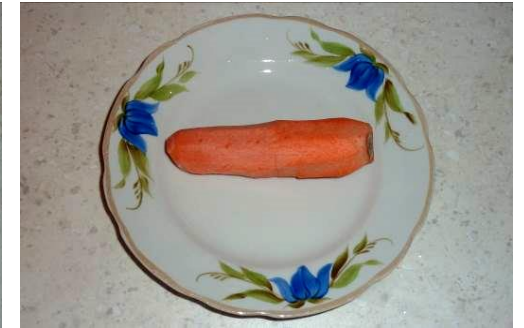
1. Take potatoes



2. Peel potatoes



3. Cut potatoes into small cubes



4. Take carrots



5. Cut carrots finely



6. Take tomatoes



7. Scald tomatoes and peel



8. Cut tomatoes finely



9. We take small shrimp without a shell



10. Defrost small shrimp



11. Take the "Royal" shrimp



12. Defrost the "Royal" shrimp

Creamy soup with shrimp and potatoes "Italian motif"



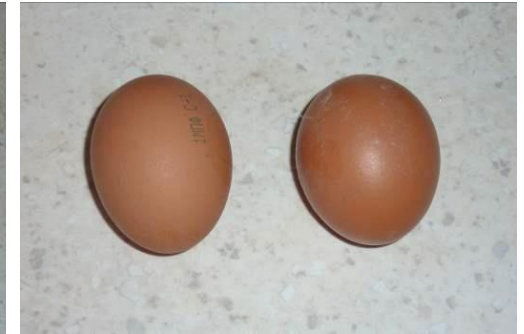
13. Take onion



14. Peel onion



15. Cut onion into small squares



16. Take chicken eggs



17. We break chicken eggs into a mug



18. Beat chicken eggs with a teaspoon



19. Take cream with a fat content of 22%



20. We take spices



21. We measure the proportions of spices



22. Cooking vegetables



23. Cooking shrimp



24. Add the beaten eggs and cream, languishing and the creamy soup is ready