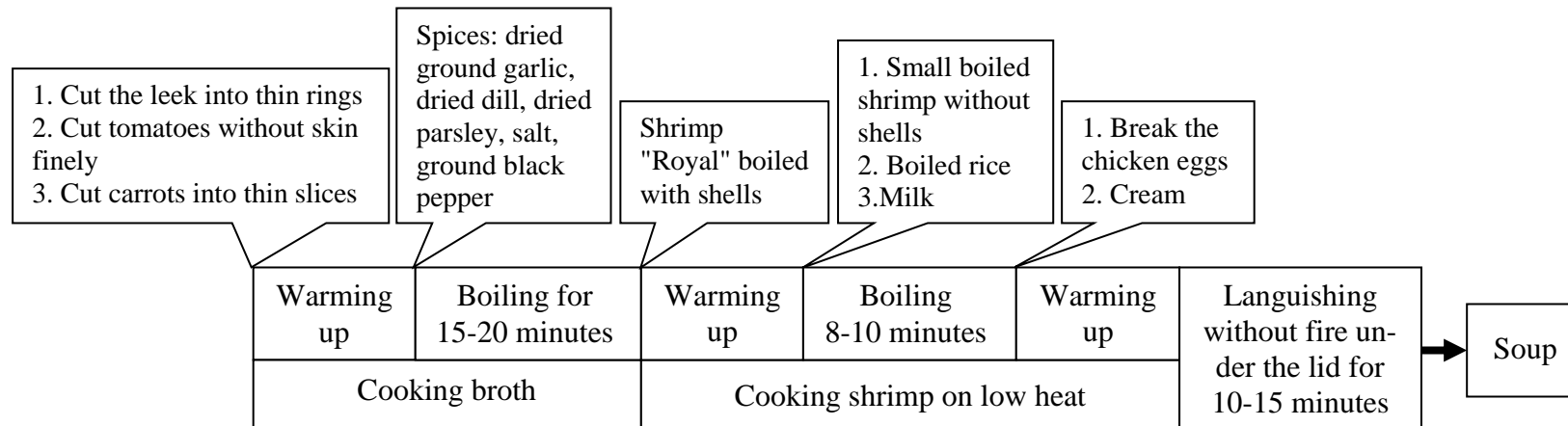


## Creamy soup with shrimp, rice and leeks "Japanese motif" (khurs.ru - 2012)



1. Small boiled shrimp without shells – 0.5 kg
2. Shrimp "Royal" boiled with shells – 0.25 kg
3. Leek - 1 pc.
4. Tomatoes – 2-3 pcs.
5. Carrots – 0.5 pcs.
6. Cream with a fat content of 22% – 0.15 l
7. Milk – 0.15 l
8. Boiled rice – 3-4 tablespoons
9. Chicken eggs – 2 pcs.
10. Ground black pepper
11. Dried garlic
12. Dried dill greens
13. Dried parsley
14. Salt
15. Water – 1.5-2 liters



## Creamy soup with shrimp, rice and leeks "Japanese motif"



1. Cut leeks



2. Cut tomatoes



3. Peel and cut carrots into short strips



4. Measure the proportions of spices



5. Defrost the "Royal" boiled shrimp with shells



6. Defrost the small boiled shrimp without shells



7. Boil the quick-cooking rice



8. Measure the boiled rice



9. Break the chicken eggs into a mug



10. Beat chicken eggs



11. Take cream with a fat content of 22%



12. Ready cream soup