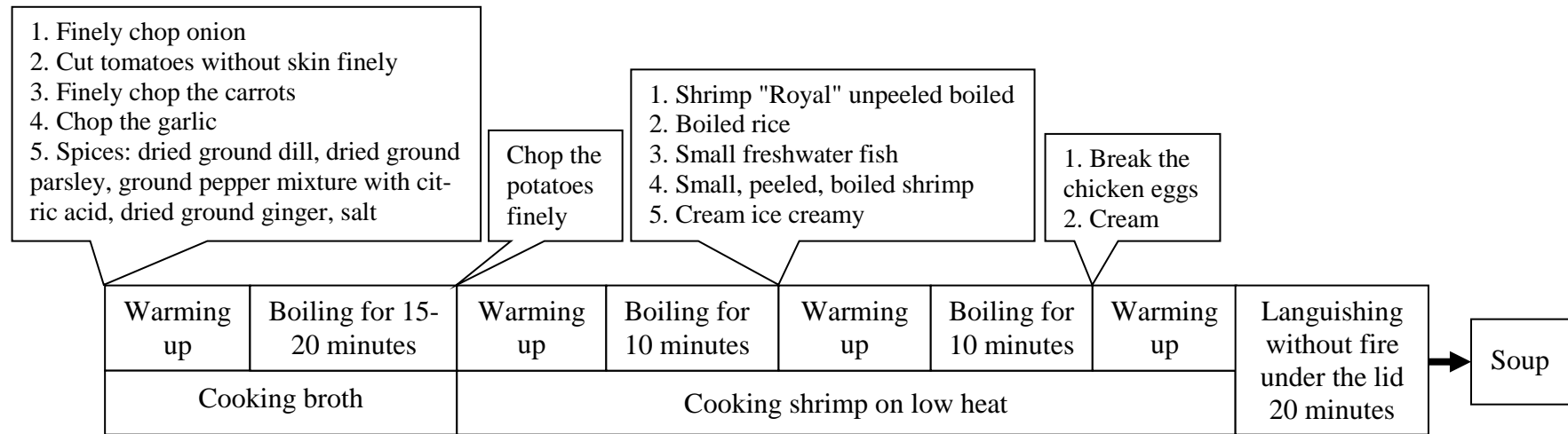


Creamy soup with shrimp, small river fish and potatoes "Polesie" (khurs.ru - 2012)



- | | |
|--|--|
| <ol style="list-style-type: none"> 1. Small, peeled, boiled shrimp – 0.5 kg 2. Shrimp "Royal" not-peeled boiled – 0.25 kg 3. Small freshwater fish 4. Onion – 2 pcs. 5. Tomatoes – 1 pc. 6. Carrots – 0.5 pcs. 7. Potatoes – 4 pcs. 8. Chicken eggs – 2 pcs. | <ol style="list-style-type: none"> 9. Cream with a fat content of 22% – 0.1 l 10. Cream ice cream – 70 g 11. Garlic 12. Dried ground ginger 13. A mixture of ground peppers with citric acid 14. Dried ground dill greens 15. Dried young parsley 16. Salt 17. Water – 3 liters |
|--|--|



Creamy soup with shrimp, small river fish and potatoes "Polesie"



1. We take small shrimps without shells



2. We defrost small shrimps without shells



3. We take "Royal" shrimps in shells



4. We defrost "Royal" shrimps in shells



5. We catch roach, clean, gut and wash



6. We catch perch, clean, gut and wash



7. We take onion



8. We clean onion



9. Chop onion finely



10. Take tomato



11. Cut tomato finely



12. Take carrot

Creamy soup with shrimp, small river fish and potatoes "Polesie"



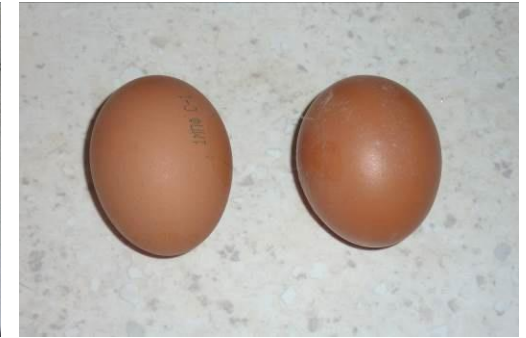
13. Cut carrots finely



14. Take potatoes



15. Peel and chop the potatoes finely



16. Take the chicken eggs



17. We break chicken eggs into a mug



18. Beat chicken eggs with a teaspoon



19. Take garlic 20. Peel garlic



20. Peel garlic



21. Cut garlic into plates



22. Take cream with a fat content of 22%



23. Measure out the cream



24. Ready cream soup