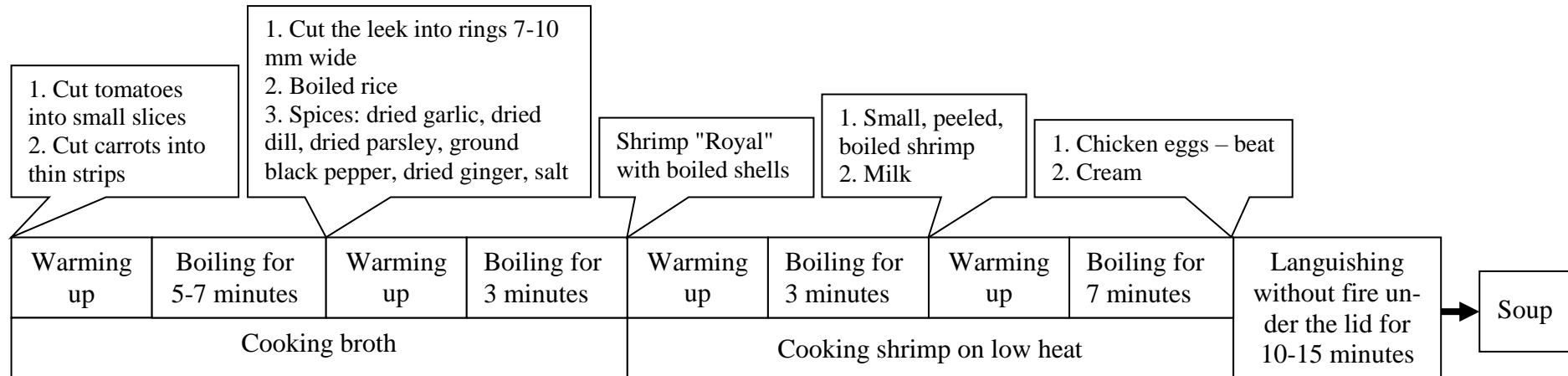


## Creamy soup with shrimp, rice and leek "Petersburg" (khurs.ru - 2012)



1. Small boiled shrimp without shells – 0.4 kg
2. Shrimp "Royal" boiled with shells – 0.35 kg
3. Leek - 1 pc.
4. Small tomatoes – 8-10 pcs.
5. Carrots – 0.5 pcs.
6. Boiled rice – 3-4 tablespoons
7. Chicken eggs – 2 pcs.
8. Cream with a fat content of 22% – 0.25 l
9. Milk with a fat content of 2.5% – 0.2 l
10. Ground black pepper
11. Dried garlic
12. Dried ground dill greens
13. Dried ground parsley
14. Dried ground ginger
15. Salt
16. Water – 2 liters



## Creamy soup with shrimp, rice and leek "Petersburg"



1. Cut tomatoes finely



2. Cut carrots into thin strips



3. Take boiled rice



4. Cut leeks into rings



5. We measure the proportions of spices



6. We take "Royal" shrimp boiled with shells



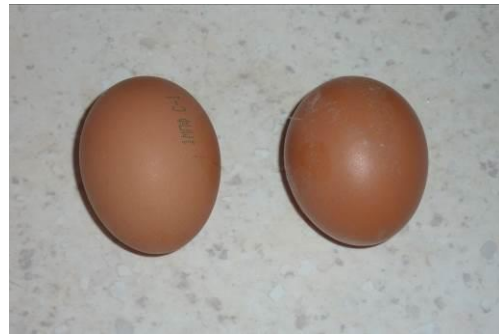
7. We take small shrimp boiled without shells



8. We take cream with a fat content of 22%



9. Take cream



10. Take chicken eggs



11. Beat chicken eggs with a teaspoon (do not beat thinly)



12. Ready creamy soup