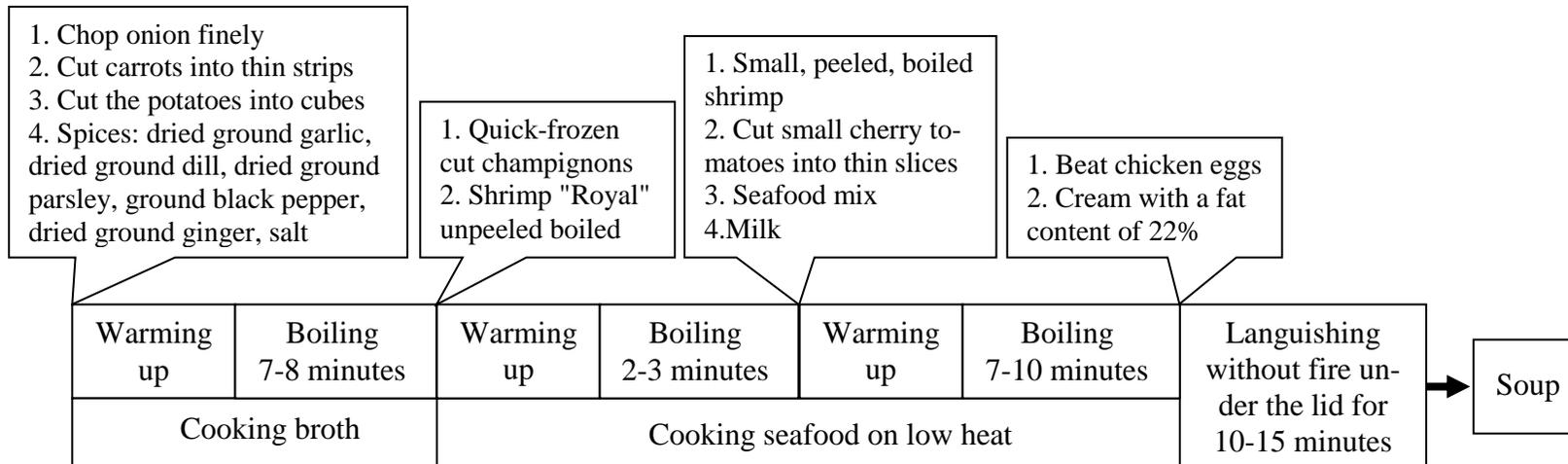


Creamy soup with shrimps, seafood and champignons "Lakhtinskiy razliv" (khurs.ru - 2012)



1. Small, peeled, boiled shrimp – 0.4 kg
2. "Royal" unpeeled boiled shrimp – 0.35 kg
3. Seafood mixture – 0.45 kg
4. Onion – 1 pc.
5. Small Cherry tomatoes – 8-10 pcs.
6. Carrots – 0.5 pcs.
7. Potatoes – 2-3 pcs.
8. Quick-frozen cut champignons - 0.4 kg
9. Chicken eggs – 2 pcs.
10. Cream with a fat content of 22% – 0.25 l
11. Milk with a fat content of 2.5% – 0.2 l
12. Ground black pepper
13. Dried ground garlic
14. Dried ground dill greens
15. Dried ground parsley
16. Dried ground ginger
17. Salt
18. Water – 2 liters



Creamy soup with shrimps, seafood and champignons "Lakhtinskiy razliv"



1. Take onion



2. Cut onion finely



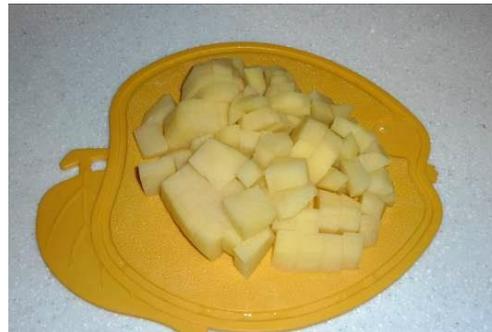
3. Take carrot



4. Cut carrot into thin strips



5. Take potatoes



6. Cut potatoes finely



7. Defrosting champignons



8. Take shrimp "Royal" in shells



9. Defrost the shrimp "Royal" in shells



10. Take the shrimp small peeled boiled



11. Defrost the shrimp small peeled boiled



12. Defrost seafood

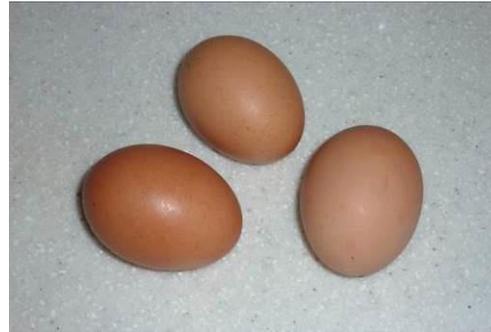
Creamy soup with shrimps, seafood and champignons "Lakhtinskiy razliv"



13. Take Cherry tomatoes



14. Cut tomatoes into small slices



15. Take chicken eggs



16. Break chicken eggs in a glass



17. Beat chicken eggs with a teaspoon



18. Take milk with a fat content of 2.5%



19. We measure a portion of milk



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



21. Measure out a portion of cream



22. Prepare spices



23. We measure the proportions of spices



24. The finished creamy soup

