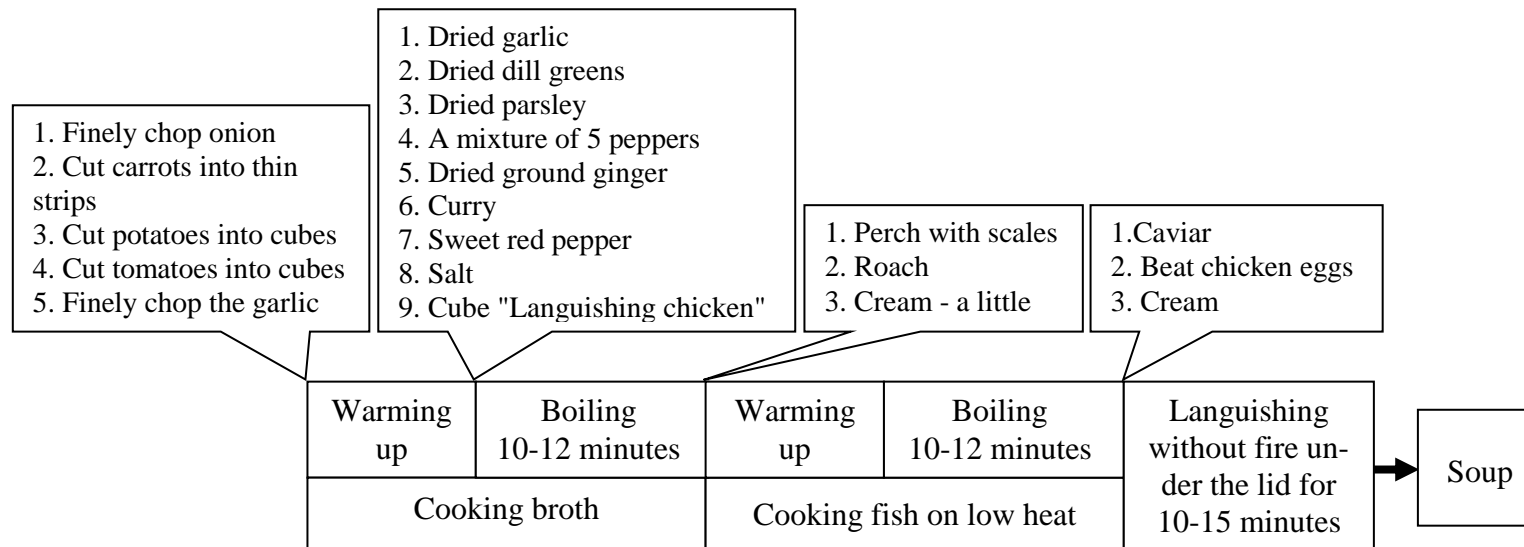


Creamy soup with river fish "At the pier" (khurs.ru - 2012)



- | | |
|--|---|
| 1. Perch with scales | 12. Cube "Languishing chicken" - 2 pcs. |
| 2. Roach | 13. A mixture of 5 peppers |
| 3. Caviar of river fish | 14. Dried ground garlic |
| 4. Onion – 2 pcs. | 15. Dried young dill greens |
| 5. Large tomatoes – 3 pcs. | 16. Dried ground parsley |
| 6. Carrots – 1 pc. | 17. Curry |
| 7. Cream with a fat content of 11% – 0.5 l | 18. Dried ground ginger |
| 8. Sweet red pepper, ground | 19. Salt |
| 9. Potatoes – 2-3 pcs. | 20. Water – 3 liters |
| 10. Chicken eggs – 4 pcs. | |
| 11. Garlic | |



Creamy soup with river fish "At the pier"



1. Clean and gut the fish



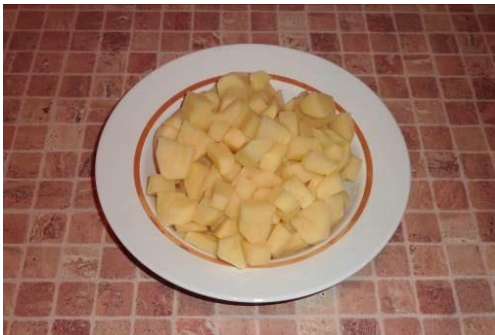
2. Put the caviar on a separate plate



3. Cut the carrots finely



4. Cut the onion into quarters of rings



5. Peel and cut potatoes finely



6. Cut tomatoes finely



7. Peel and cut garlic into thin plates



8. Cook vegetable broth



9. Break the chicken eggs into a glass



10. Beat the chicken eggs with a tea-spoon



11. Cream



12. We cook a creamy soup