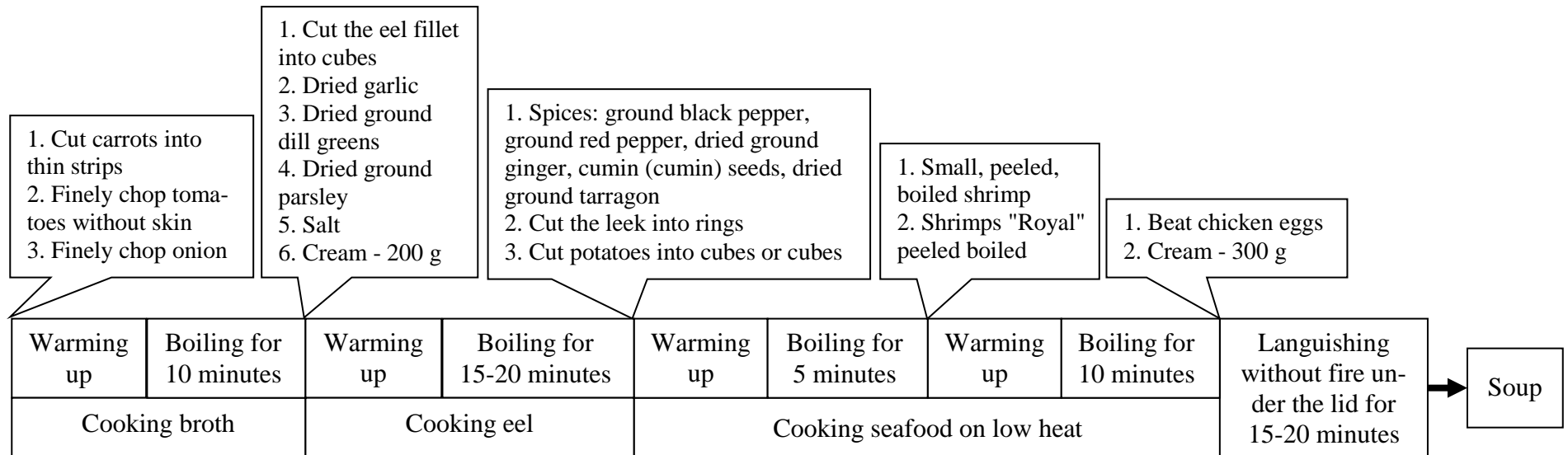


## Creamy soup with eel and shrimp "Creamy eel" (khurs.ru - 2012)



- |   |   |
|---|---|
| <ol style="list-style-type: none"> <li>1. Small shrimps, peeled and boiled - 0.4 kg</li> <li>2. Shrimps "Royal" boiled – 0.35 kg</li> <li>3. Eel – 0.8 kg</li> <li>4. Leek - 1 pc.</li> <li>5. Onion – 2 pcs.</li> <li>6. Tomatoes are not large – 5-7 pcs.</li> <li>7. Carrots – 1 pc.</li> <li>8. Potatoes – 2-3 pcs.</li> <li>9. Cream with a fat content of 11% – 0.5 l</li> <li>10. Chicken eggs – 3 pcs.</li> </ol> | <ol style="list-style-type: none"> <li>11. Water – 2 liters</li> <li>12. Ground black pepper</li> <li>13. Red pepper, paprika, ground</li> <li>14. Dried ground ginger</li> <li>15. Cumin seeds</li> <li>16. Dried garlic</li> <li>17. Dried ground dill greens</li> <li>18. Dried ground parsley</li> <li>19. Dried ground tarragon</li> <li>20. Salt</li> </ol> |
|---|---|



## Creamy soup with eel and shrimp "Creamy eel"



1. Peel and plan the carrots finely



2. Put the carrots in a saucepan



3. Peel and cut the tomatoes finely



4. Put the tomatoes in a saucepan



5. Peel and cut the onion into small squares



6. Put the onion in a saucepan



7. Cut the eel into fillets



8. Cut the eel fillets, remove the chalk bones



9. Put the eel in a saucepan



10. Preparing the first part of spices



11. Stir the spices in the broth



12. Preparing the first portion of cream

## Creamy soup with eel and shrimp "Creamy eel"



13. Pour the first portion of cream and mix the broth



14. Cut the leek into rings



15. Put the leeks in a saucepan



16. Peel and cut the potatoes finely



17. Put the potatoes in a saucepan



18. Prepare the second part of the spices



19. Stir the spices in the broth



20. Take "Royal" shrimp boiled without shells



21. Take small boiled shrimps without shells



22. Put the "Royal" and small shrimps in the soup



23. Beat the chicken eggs



24. Pour the eggs and the second portion of cream into the soup, languish