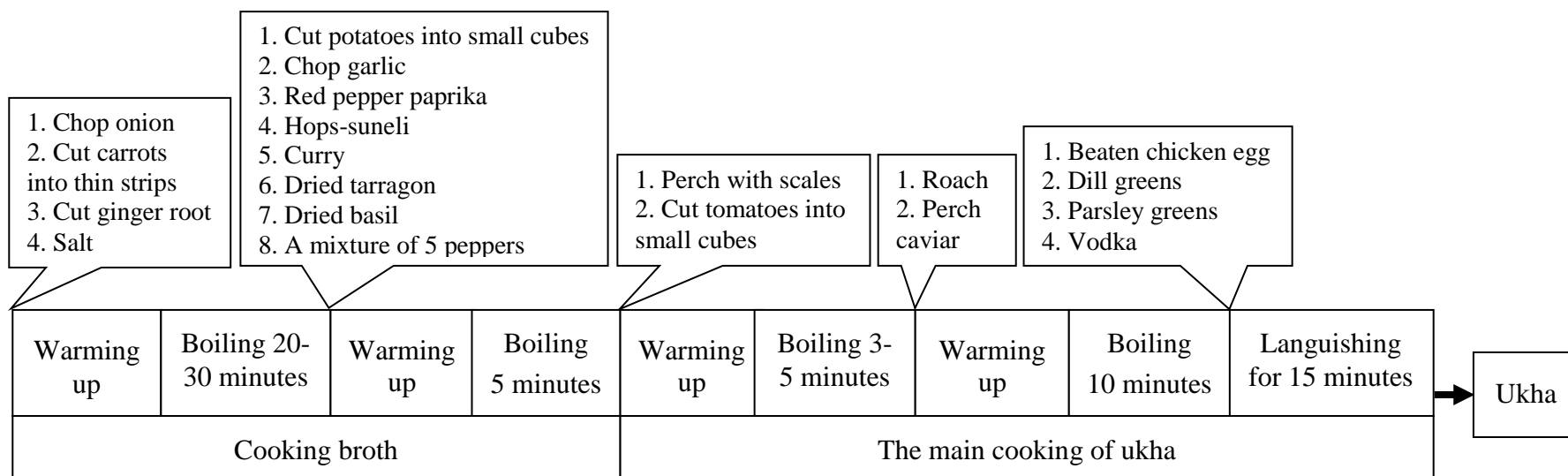


Ukha of roach and perch with sweet pepper and ginger "In Morozovka" (Xypc C.И. - 2012)



- | | |
|------------------------|-------------------------------|
| 1. Perch with scales | 11. Hops-suneli |
| 2. Roach | 12. Curry |
| 3. Perch caviar | 13. Dill greens |
| 4. Onion - 1 pc. | 14. Parsley greens |
| 5. Carrots - 2 pcs. | 15. Dried tarragon |
| 6. Ginger root - 1 pc. | 16. Dried basil |
| 7. Potatoes - 4 pcs. | 17. A mixture of five peppers |
| 8. Tomatoes - 4 pcs. | 18. Beaten chicken egg |
| 9. Garlic | 19. Vodka - 50 g |
| 10. Sweet red pepper | 20. Salt |



Ukha of roach and perch with sweet pepper and ginger "In Morozovka"



1. Gut the perch, do not remove the scales



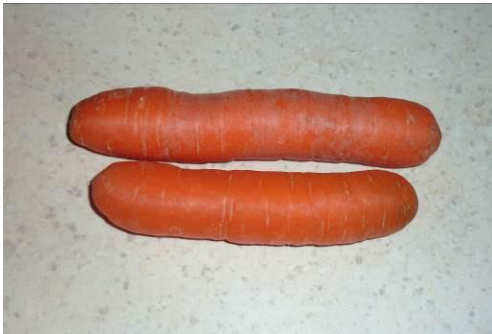
2. Clean the roach and gut it



3. Separate the roach caviar



4. Clean and chop the onion



5. Peel and cut the carrots finely



6. Peel and cut the ginger root into thin plastics



7. Peel the potatoes and cut into small cubes



8. Cut the tomatoes finely



9. Peel the seeds and chop the sweet red pepper finely



10. The ukha is ready



11. We serve the ukha to the table



12. We invite you to the ukha