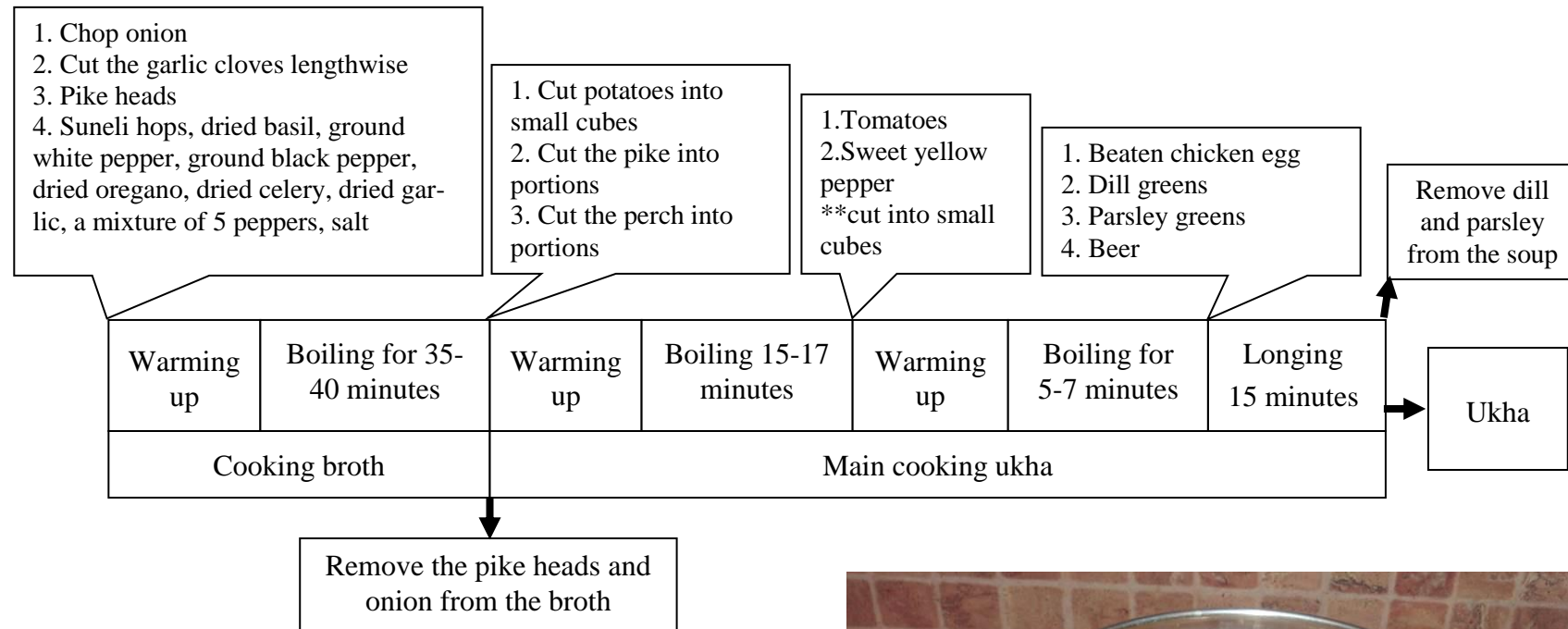


## Ukha with pike and perch "Priozerskaya" (Xypc C.И. - 2012)



- |   |   |
|---|---|
| 1. Portioned pike<br>2. Perch with scales<br>3. Pike and perch caviar<br>4. Onion - 4 pcs.<br>5. Potatoes - 2-3 pcs.<br>6. Tomatoes - 3 pcs.<br>7. Garlic - 1-2 heads<br>8. Sweet yellow pepper<br>9. Hops-suneli<br>10. Fresh parsley<br>11. Fresh dill greens | 12. Dried celery<br>13. Dried basil<br>14. Ground black pepper<br>15. Ground white pepper<br>16. Dried oregano<br>17. Dried garlic<br>18. Beaten chicken egg - 2 pcs.<br>19. A mixture of five peppers with peas<br>20. Beer - 50 ml<br>21. Salt<br>22. Water - 1.3 l |
|---|---|



## Ukha with pike and perch "Priozerskaya"



1. Clean, chop the onion and put it in a saucepan



2. Peel the garlic cloves and put them in a saucepan



3. Prepare spices



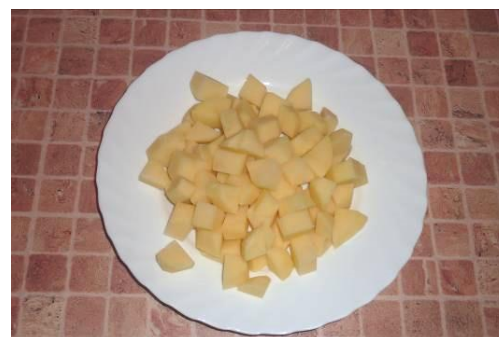
4. Make up the proportions of spices and put them in a saucepan



5. Separate the pike heads and put them in a saucepan



6. Cook the broth



7. Peel and finely chop the potatoes, put them in the broth



8. Cut the pike and perch into portions, put them in the broth



9. Put sweet pepper in the ukha



10. Put tomatoes in the ukha



11. Cook the ukha until the fish is ready



12. Beat the chicken eggs into a mug and whisk

## Ukha with pike and perch "Priozerskaya"



13. Pour chicken eggs into the ukha in a thin stream, stirring continuously



14. Pour the beer into the ukha, turn off the stove



15. Put the dill and parsley greens in the ukha, cover the pan with a lid



16. After languishing, remove the greens and serve the finished ukha