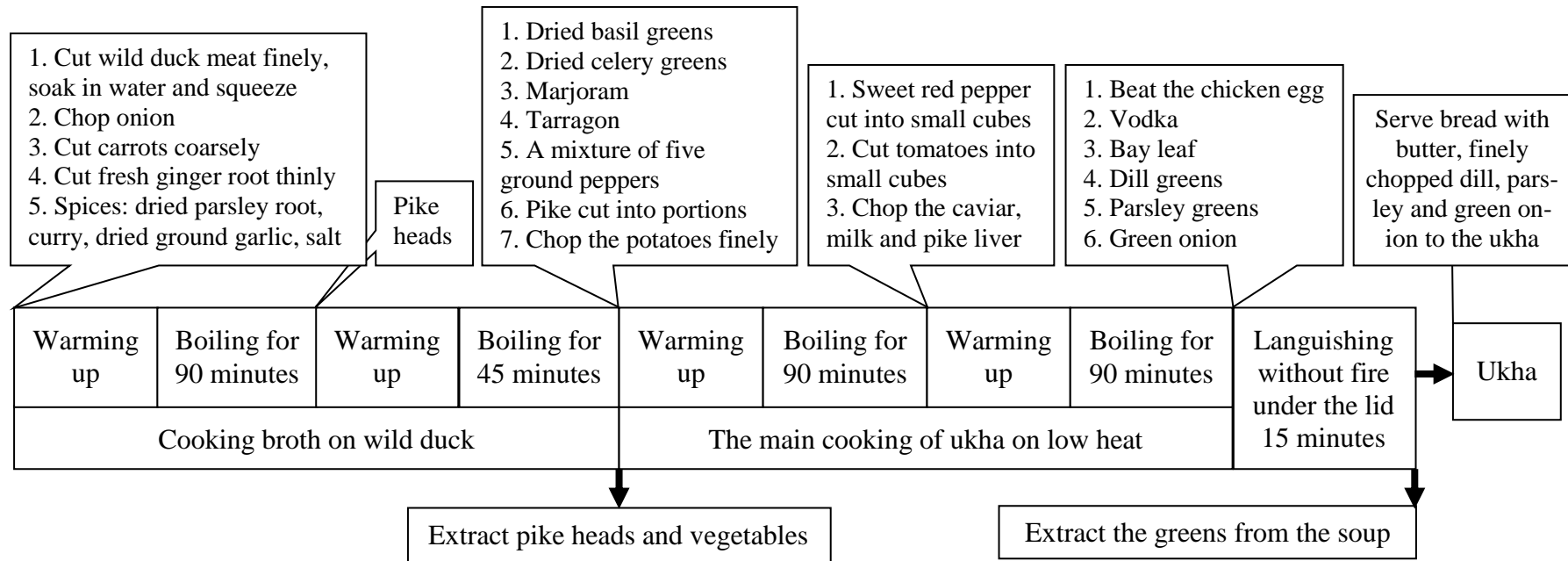


Hunting ukha with wild duck and pike "Pike Bay" (khurs.ru - 2012)



1. Wild duck
2. Pike – 2.5 kg
3. Caviar, milk and pike liver
4. Onion – 4 pcs.
5. Carrot – 2 pcs.
6. Fresh ginger root
7. Dried parsley root
8. Curry
9. Dried ground garlic
10. Salt
11. Tomatoes – 4 pcs .
12. Sweet red pepper – 0.7 pcs.
13. Chicken eggs – 4 pcs.

14. Dried basil greens
15. Dried celery greens
16. Marjoram
17. Tarragon
18. A mixture of five ground peppers
19. Potatoes – 6-8 pcs.
20. Dill greens
21. Parsley greens
22. Green onion
23. Bay leaf – 7 pcs.
24. Vodka – 75 g
25. Water – 4 liters



Hunting ukha with wild duck and pike "Pike Bay"



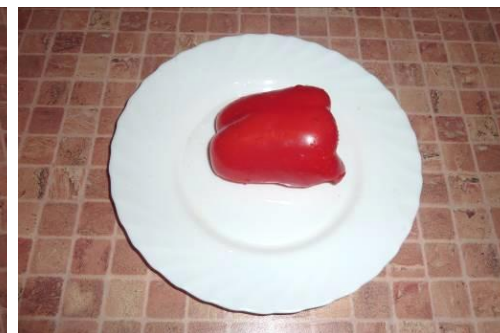
1. We got the duck, let the meat undergo fermentation



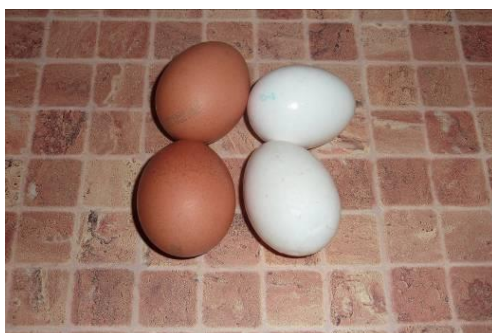
2. Got pike



3. Take ginger root



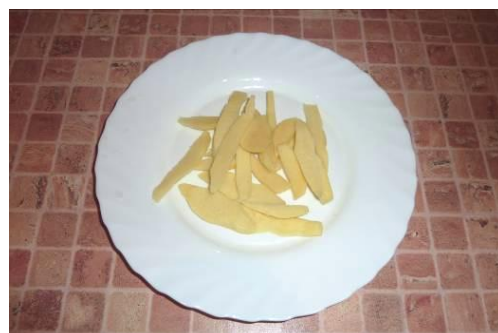
4. Take sweet red pepper



5. Take the chicken eggs



6. Cut the wild duck into portions, remove the bones



7. Clean and cut the ginger root into cubes



8. Clean and cut the carrots into large strips



9. Take dried parsley root



10. Peel and chop onion



11. Cook curry



12. We prepare dried young garlic

Hunting ukha with wild duck and pike "Pike Bay"



13 Put vegetables and game in a saucepan



14. Cook pike heads



15. Put pike heads in a saucepan



16. We extract vegetables and pike heads from the broth



17. We prepare spices



18. We measure the proportions of spices



19. We put spices in the ukha and mix



20. We clean and cut potatoes



21. We cut the pike into portions



22. Put the potatoes and pike in the ukha



23. Chop the sweet red pepper finely



24. Chop the tomatoes finely

Hunting ukha with wild duck and pike "Pike Bay"



25. We cook caviar, milk and pike liver



26. We put pepper, tomatoes and caviar in ukha



27 Knock out chicken eggs in a mug



28. Beat the chicken eggs with a tea-spoon



29. Pour vodka into a stack



30. Pour eggs in a thin stream and vodka into ukha



31. We put the bay leaf in ukha



32. Cooking dill and parsley



33. Put the greens in the ukha, languor, remove the greens from the pan



34. Pour the ukha into plates



35. Season the ukha with fresh herbs, spread the bread with butter



36. Feast