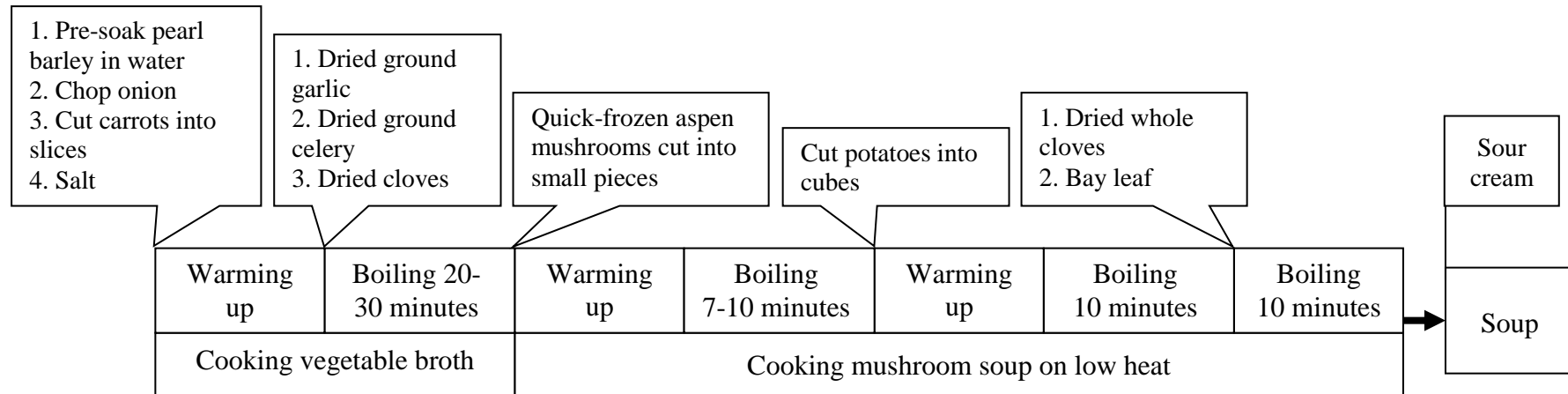


Soup with aspen mushrooms "Osinka" (Xypc C.П. - 2012)



1. Quick-frozen aspen - 225 g
2. Carrots – 0.5 pcs.
3. Potatoes – 6 pcs.
4. Onion – 2 pcs.
5. Pearl barley – 1 tablespoon
6. A mixture of five ground peppers
7. Dried ground celery greens
8. Dried ground garlic
9. Dried cloves
10. Bay leaf
11. Sour cream
12. Salt
13. Water – 2 liters



Soup with aspen mushrooms "Osinka"



1. We sort out the pearl barley



2. Pour the pearl barley into a glass



3. Soak the pearl barley in water



4. We take quick-frozen aspen mushrooms



5. Defrost the aspen mushrooms



6. Chop the aspen mushrooms finely



7. Take the onion.



8. Peel and slice the bulbs



9. We take spices



10. We measure the proportions of spices

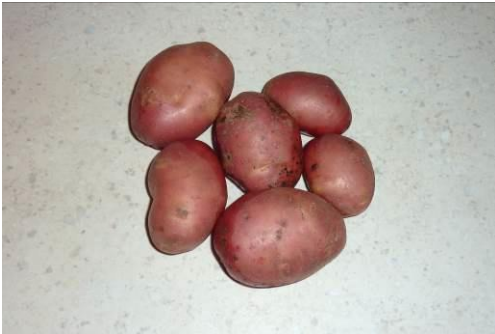


11. Take carrots



12. Cut carrots into circles

Soup with aspen mushrooms "Osinka"



13. Take potatoes



14. Peel potatoes



15. Cut the potatoes into small cubes



16. Take sour cream



17. Put the pearl barley, carrots and onions in a saucepan



18. Put the spices in a saucepan



19. Put the mushrooms in a saucepan



20. Cook the soup under the lid on low heat



21. Put the potatoes in a saucepan



22. Put a mixture of 5 peppers in a saucepan



23. Put a bay leaf in a saucepan



24. We serve mushroom soup to the table