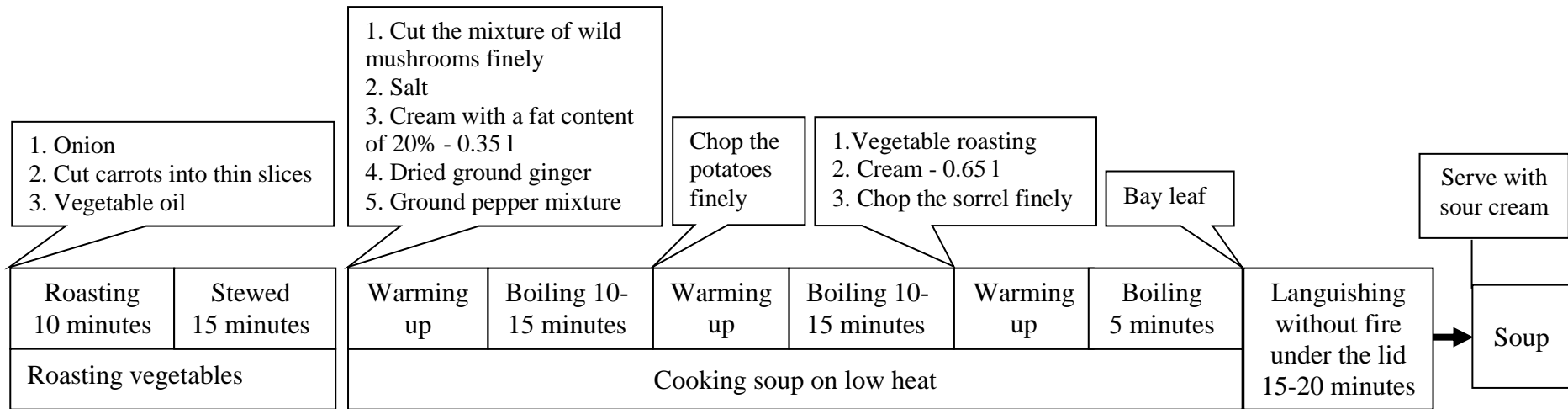


Cream soup with mushrooms and sorrel "Rustic" (khurs.ru – 2013)



1. Potatoes – 4-5 pcs.
2. A mixture of quick-frozen wild mushrooms - 0.4 kg
3. Carrots – 1 pc.
4. Onion – 2-3 pcs.
5. Sorrel – 1 bunch
6. Cream with a fat content of 20% – 0.5 l
7. Sour cream with a fat content of 20%
8. Dried ground ginger
9. Ground pepper mixture
10. Bay leaf
11. Salt
12. Vegetable oil
13. Water – 2-2.5 liters



Cream soup with mushrooms and sorrel "Rustic"



1. Take the potatoes



2. Peel the potatoes



3. Cut the potatoes finely



4. Defrost the mixture of quick-frozen wild mushrooms



5. Chop the mushrooms finely



6. Take the carrots



7. Cut the carrots into thin circles



8. Take the onion



9. Peel the onion



10. Cut the onion into half rings



11. Take sorrel



12. Cut the sorrel finely

Cream soup with mushrooms and sorrel "Rustic"



13. We take cream with a fat content of 20%



14. We take spices



15. We prepare the proportions of spices



16. Fry the onion in vegetable oil until slightly golden



17. Add carrots to the frying pan



18. Fry vegetables without a lid on low heat, stirring



19. Boil water in a saucepan



20. Put the mushrooms in a saucepan



21. Put salt and boil mushrooms



22. We prepare the first portion of cream with a fat content of 20%



23. Pour the first portion of cream into a saucepan



24. Put the spices in a saucepan

Cream soup with mushrooms and sorrel "Rustic"



25. Put the potatoes in a saucepan



26. Fill the soup with toasted vegetables



27. Pour the second portion of cream



28. Put sorrel in the soup



29. Put the bay leaf, remove the soup from the fire and simmer under the lid



26. In a bowl, we fill the soup with sour cream