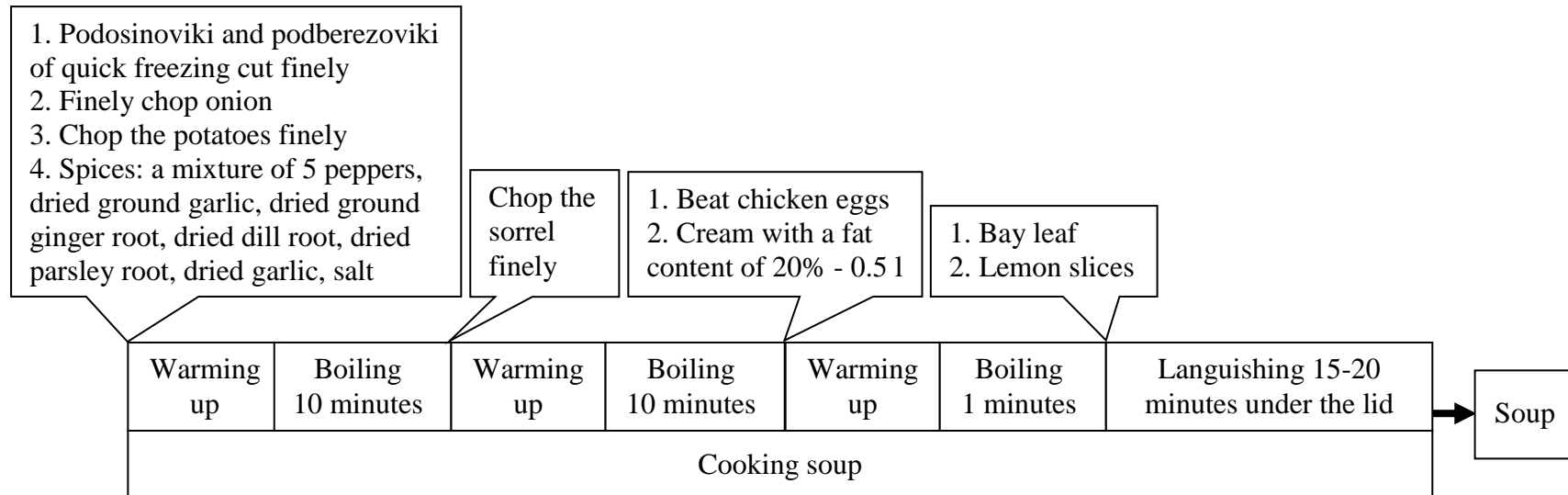


Cream soup with mushrooms and sorrel "Evening Moscow" (khurs.ru - 2013)



1. Podosinoviki, podberezoviki fast freezing – 0.4 kg
2. Sorrel – 1 bunch
3. Onion – 2 pcs.
4. Potatoes – 5-6 pcs.
5. A mixture of 5 peppers with peas
6. Dried ground garlic – 30 g
7. Dried ground ginger root – 15 g
8. Dried dill root – 5 g
9. Dried parsley root – 5 g.
10. Dried cloves – 2-3 pcs.
11. Cream with a fat content of 20% - 0.5 l
12. Chicken eggs – 2 pcs.
13. Lemon slices – 2 pcs.
14. Bay leaf – 5-6 pcs.
15. Salt
16. Water – 1.5-2 liters



Cream soup with mushrooms and sorrel "Evening Moscow"



1. Take the quick-frozen aspen and pod-berezoviki



2. Chop the mushrooms finely



3. Take the onion



4. Peel the onion



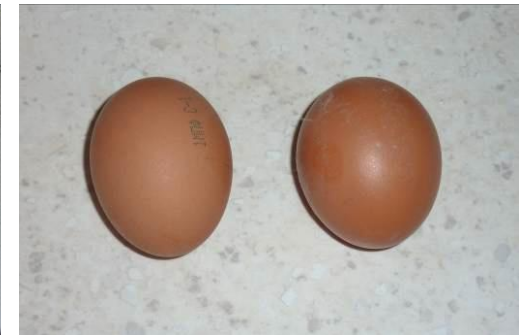
5. Cut onion into small squares



6. Peel potatoes



7. Cut potatoes finely



8. Take chicken eggs



9. Beat the chicken eggs into a mug



10. Cut sorrel



11. Prepare the proportions of spices



12. Take cream with a fat content of 20%

Cream soup with mushrooms and sorrel "Evening Moscow"



13. Boil the water



14. Put the aspen and blackberries in a saucepan



15. Put the onion in a saucepan



16. Put the potatoes in a saucepan



17. Put the spices and mix the contents of the saucepan



18. Put the sorrel in the saucepan



19. Beat the eggs in a bowl



20. Pour the eggs into the soup in a thin stream, stirring continuously



21. Take the cream



22. Pour the cream into the soup



23. Put the bay leaf in the soup



24. Put the lemon slices in the soup, the soup is ready