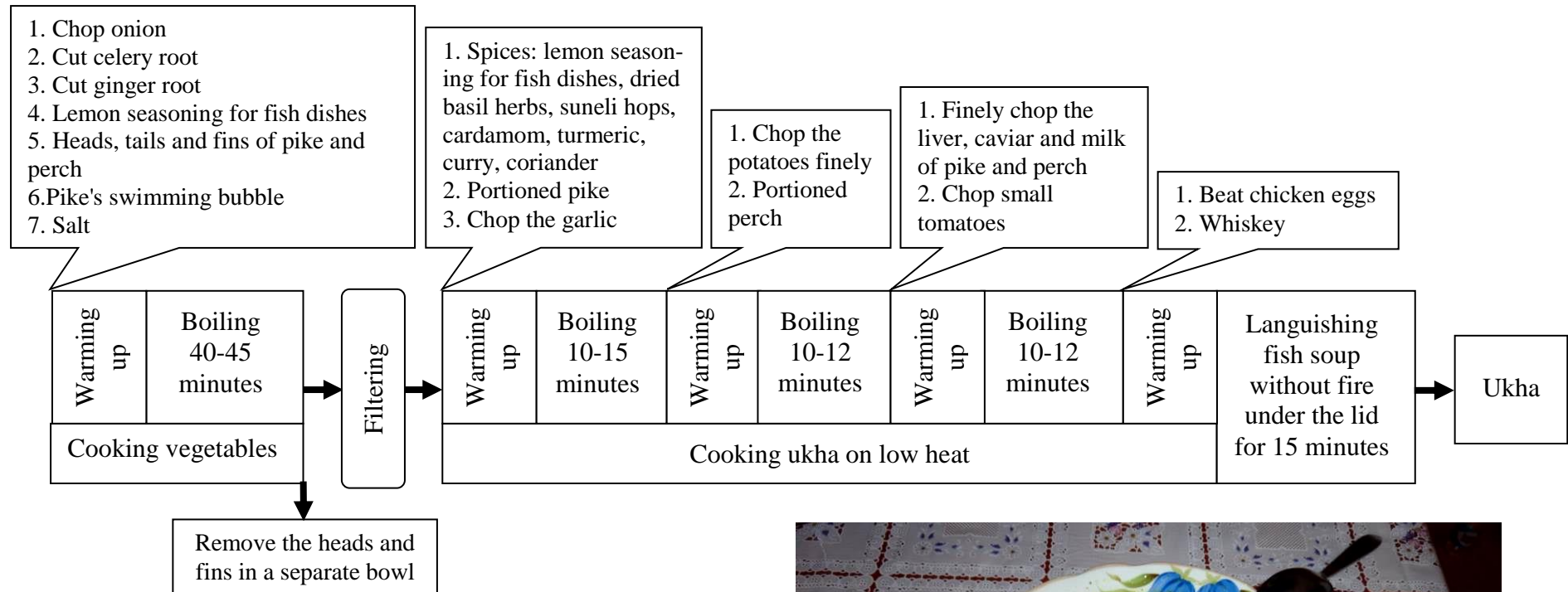


Ukha with pike and perch "Winter Moscow" (khurs.ru - 2014)



1. Pike – 1 kg
2. Perch – 300 g
3. Caviar, milk and pike liver
4. Caviar, milk and liver of perch
5. Pike's swimming bubble
6. Ginger root – 1 pc.
7. Celery root – 1 pc.
8. Onion – 1-2 pcs.
9. Garlic – 2 heads
10. Potatoes – 3-4 pcs.
11. Small tomatoes – 10 pcs.
12. Chicken eggs – 3 pcs.
13. Whiskey – 50 g
14. Lemon seasoning for fish dishes
15. Dried ground basil greens
16. Hops-suneli
17. Cardamom
18. Turmeric
19. Curry
20. Ground coriander
21. Salt
22. Water – 2-2.5 liters



Ukha with pike and perch "Winter Moscow"



1. Take the celery root



2. Clean the celery root



3. Cut the celery root into large pieces



4. Take the ginger root



5. Clean the ginger root



6. Cut the ginger root into thin plates



7. Take the onion



8. Clean and cut the onion



9. We clean and cut carrots into large strips



10. We take the heads, tails and fins of pike



11. We take perches



12. We separate the heads and fins of perches

Ukha with pike and perch "Winter Moscow"



13. Cut the perch in portions



14. We separate the swimming bladder of the pike



15. We separate the liver of pike and perch



16. We separate the milk of pike and perch



17. We separate the caviar of pike and perch



18. Finely chop the liver, milk and caviar of pike and perch



19. We separate the fins and tesha of pike



20. We cut the pike in portions



21. Peel potatoes



22. Cut potatoes finely



23. Cook small tomatoes



24. Cut tomatoes finely

Ukha with pike and perch "Winter Moscow"



25. Peel garlic cloves



26. Cut garlic cloves lengthwise



27. Cook chicken eggs



28. Beat chicken eggs with a teaspoon



29. We take whiskey



30. We measure whiskey



31. We take spices



32. We put a pot of water on the fire



33. Put onions, carrots, ginger and celery in a saucepan



34. Put the heads, fins and tails of pike and perch in a saucepan



35. We measure lemon seasoning for fish dishes



36. Put salt, lemon seasoning and a pike swim bladder in a saucepan

Ukha with pike and perch "Winter Moscow"



37. The first cooking of the broth



38. Filter the broth into the second saucepan



39. Put the spices in a saucepan



40. We put a portion pike, fins and teshu pike in a saucepan



41. Put garlic in a saucepan



42. Put the potatoes in a saucepan



43 Put the portioned perch in a saucepan



44. Put the tomatoes in a saucepan



45. Put the liver, caviar and milk of pike and perch in a saucepan



46. Pour the beaten chicken eggs into a saucepan



47. Pour a glass of whiskey and torment the ear under the lid without fire



48. The saucepan is served on the table