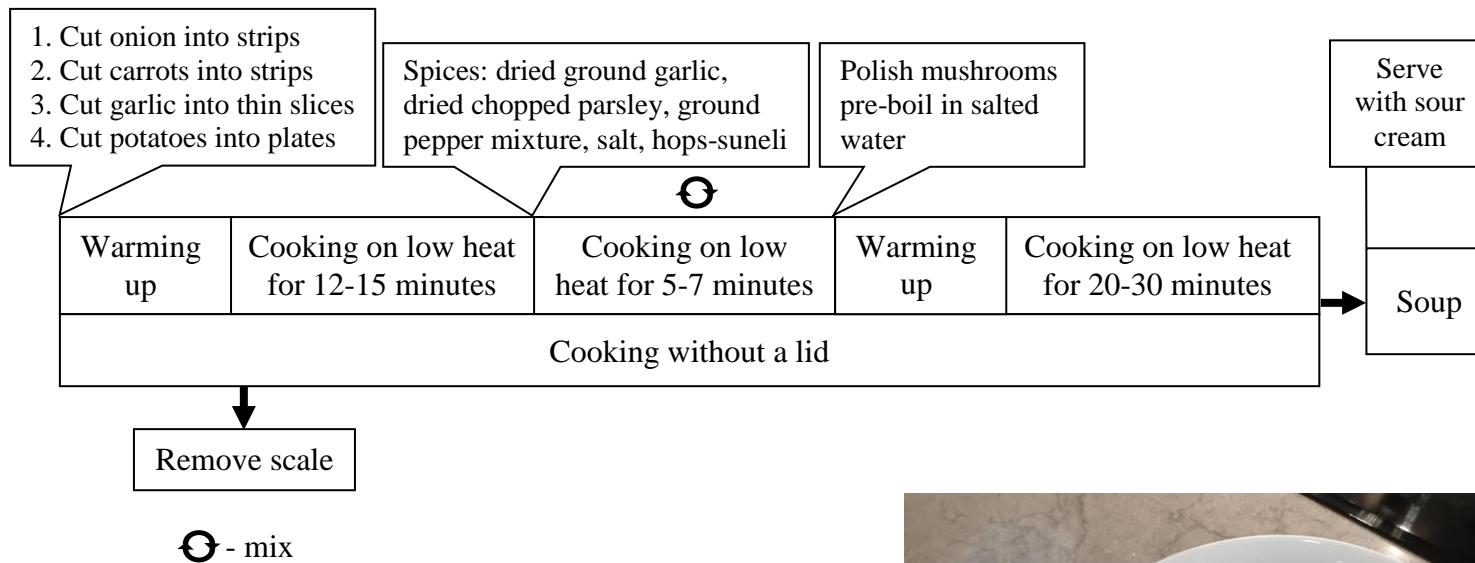
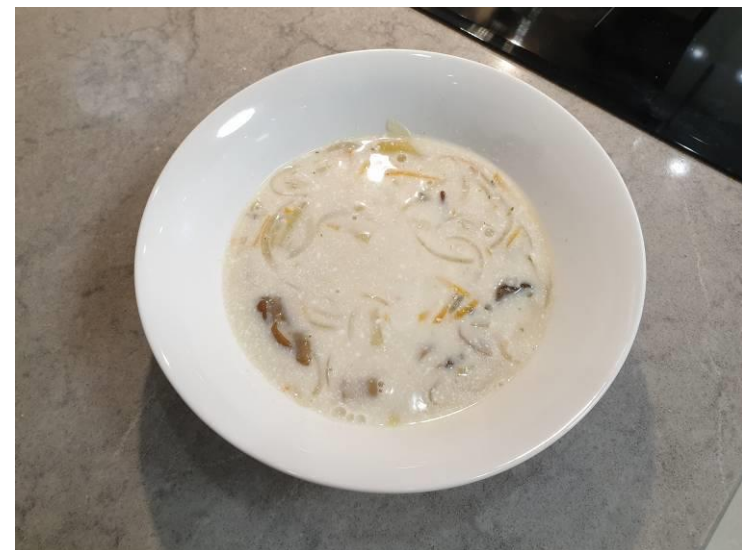


Soup with Polish mushrooms "At the edge" (khurs.ru - 2021)



1. Polish mushrooms – 500 g (mass after cooking)
2. Onion – 300 g
3. Potatoes – 650-700 g
4. Carrots – 90-100 g
5. Garlic – 6-8 cloves
6. Dried chopped parsley – 1-1.5 tablespoons
7. Dried ground garlic – 0.35-0.4 tablespoons
8. Ground pepper mixture – 0.3-0.35 teaspoons
9. Hops-suneli – 0.2-0.25 teaspoons
10. Salt – 1.25-1.5 tablespoons
11. Water-3-3.5 l



Soup with Polish mushrooms "At the edge"



1. We collect Polish mushrooms



2. Cook Polish mushrooms in salted water over low heat



3. Peel potatoes



4. Cut potatoes into plates



5. Peel onions



6. Cut onions into strips



7. Peel carrots



8. Cut carrots into strips



9. Peel garlic



10. Cut the garlic into thin slices



11. We make up the proportions of spices



12. Take sour cream with a fat content of 20 %

Soup with Polish mushrooms "At the edge"



13. Put a pot of water on the fire



14. Put the onion in the pot



15. Put carrots in a saucepan 16. Put garlic in a saucepan



16. Put garlic in a saucepan



17. Put the potatoes in a saucepan



18. Remove the scale, cook on low heat



19. Put the spices in a saucepan



20. Put the Polish mushrooms in a saucepan



21. Cook the soup on low heat



22. Put the soup on the table



23. Put sour cream in a plate



24. Stir the sour cream in the soup