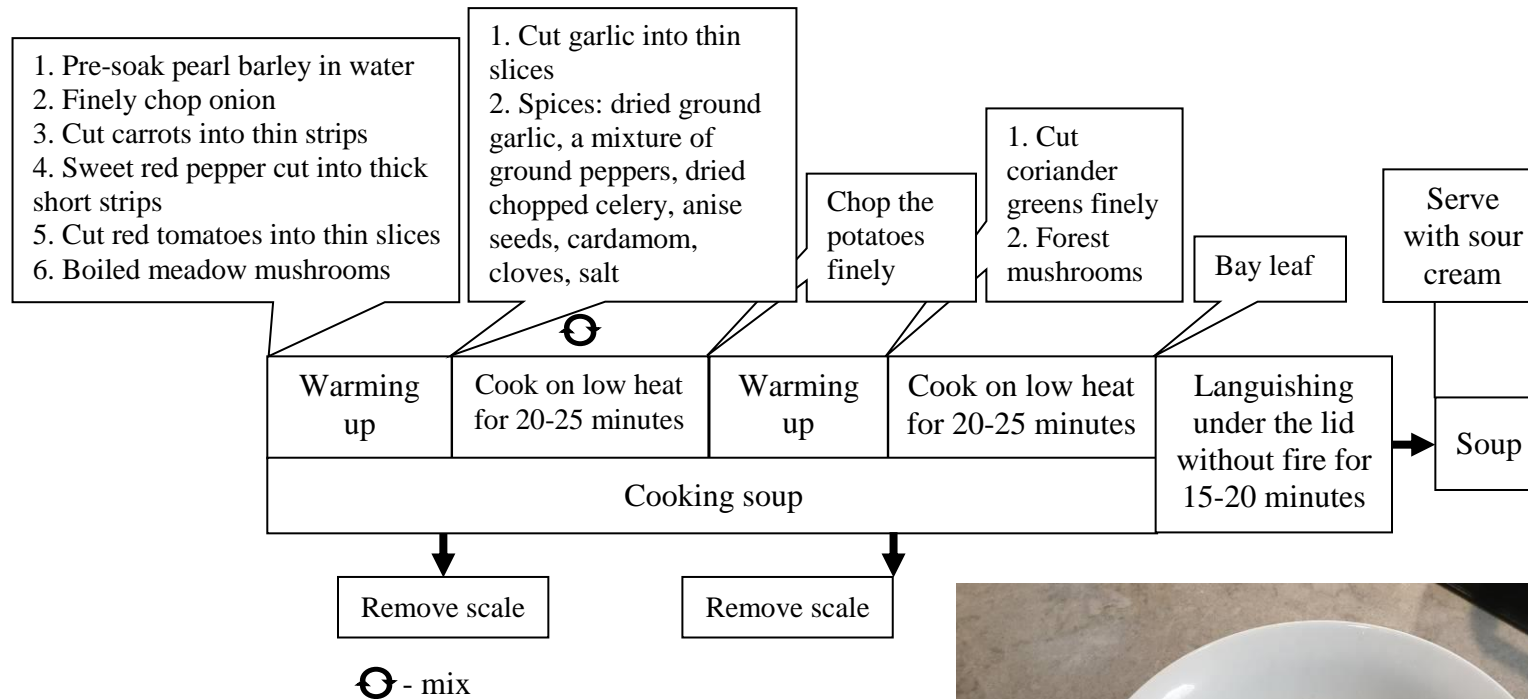


## Soup with Polish mushrooms, raincoats and sorrel "By the Skalba" (khurs.ru - 2020)

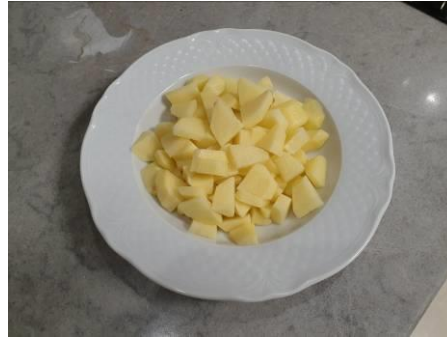


1. Boiled Polish mushrooms – 0.2 kg
2. Pearl boiled raincoats – 0.4 kg
3. Potatoes – 600-650 g
4. Onion – 70-80 g
5. Carrots – 100 g
6. Sorrel – 100 g
7. Garlic – 5-6 cloves
9. Chicken eggs – 2 pcs.
10. Dried ground garlic – 0.3 teaspoons
11. Rosemary – 0.3 teaspoons
12. Cumin (cumin) – 0.2 teaspoons
13. Ground pepper mixture – 0.15-0.2 teaspoons
14. Salt – 0.5-0.75 tablespoons
17. Sour cream with a fat content of 20 %
18. Water – 3-3.5 liters

## Soup with Polish mushrooms, raincoats and sorrel "By the Skalba"



1. Take boiled Polish mushrooms and pearl raincoats



2. Peel and cut potatoes into medium pieces



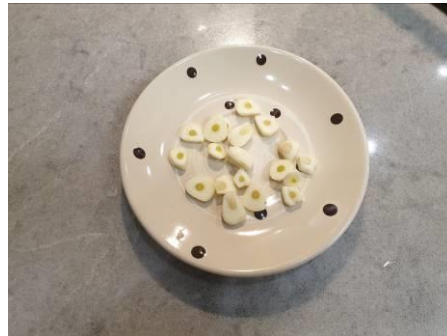
3. Peel and cut carrots into thin strips



4. Take sorrel



5. Peel the garlic



6. Cut the garlic into thin plates



7. Peel and cut the onion finely



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



9. We take chicken eggs



10. Beat the chicken eggs into a mug and beat



11. Measure the proportions of spices



12. Put a pot of water on the fire, put the potatoes

## Soup with Polish mushrooms, raincoats and sorrel "By the Skalba"



13. Put carrots in a saucepan



14. Put mushrooms in a saucepan



15. Cook on low heat



16. Put garlic in a saucepan, cook on low heat



17. Put the spices in a saucepan



18. Mix and cook on low heat



19. Put sorrel in the soup



20. Mix and cook on low heat



21. Pour the beaten eggs into the soup with a thin stream, mix



22. Serve the soup on the table



23. Put sour cream in the soup



24. Stir the sour cream