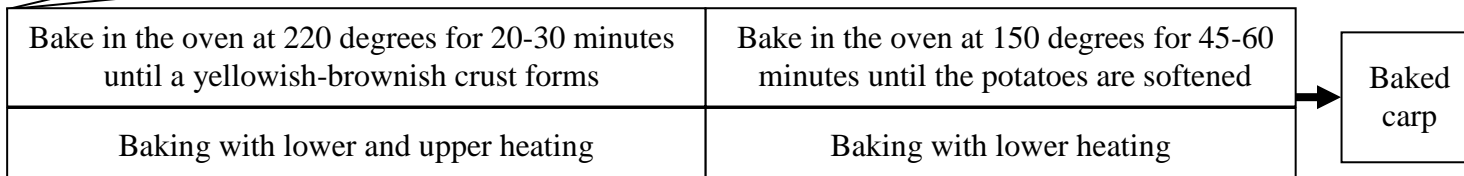


## Carp baked with mayonnaise "Morning on the lake" (khurs.ru - 2016)

1. Carp
  2. Cut onion into thin rings
  3. Cut potatoes into thin strips
  4. Cut green pepper into thin strips
  5. Spices: dried ground garlic, a mixture of ground peppers and salt
  6. Mayonnaise
- \* Add the spices to the mayonnaise and mix, pour the ground pepper mixture on the foil, and after laying the green pepper, carp and car-tofel, sprinkle pepper on top. Spread the mayonnaise over the whole dish. Put the baking sheet in a preheated oven.



1. Carp – 4 pcs. (3-4 kg)
2. Onion – 2-3 pcs.
3. Green pepper – 5-8 pcs.
4. Potatoes – 5-8 pcs.
5. Dried ground garlic – 5-7 g
6. Ground pepper mixture
7. Olive mayonnaise – 200-250 g
8. Salt



## Carp baked with mayonnaise "Morning on the lake"



1. Take the carp, clean and gut, remove the gills



2. Take the potatoes



3. Peel the potatoes



4. Cut the potatoes into slices



5. Take the green pepper



6. Cut the green pepper into narrow strips



7. Take the onion



8. Peel the onion



9. Cut onion into thin rings



10. Take spices



11. Add spices to the Olive mayonnaise and mix



12. Cover the baking sheet with foil in several layers and sprinkle with a mixture of ground peppers

## Carp baked with mayonnaise "Morning on the lake"



13. Tightly stack the green pepper on the baking sheet



14. Put the carp on the baking sheet tightly



15. We put potatoes in all the voids between the carp



16. We distribute onion rings on the carp



17. Sprinkle with a ground mixture of peppers potatoes and carp



18. Distribute mayonnaise on the surface of carp and potatoes



19. Put the baking sheet in a preheated oven



20. Close the oven door and set the temperature to 220 °C



21. Observe the formation of a crust of mayonnaise and reduce the temperature to 150 °C



22. If necessary, we turn the baking sheet with the other side and continue to bake



23. We take the finished dish out of the oven and let it cool down a little



24. We serve baked carp on the table