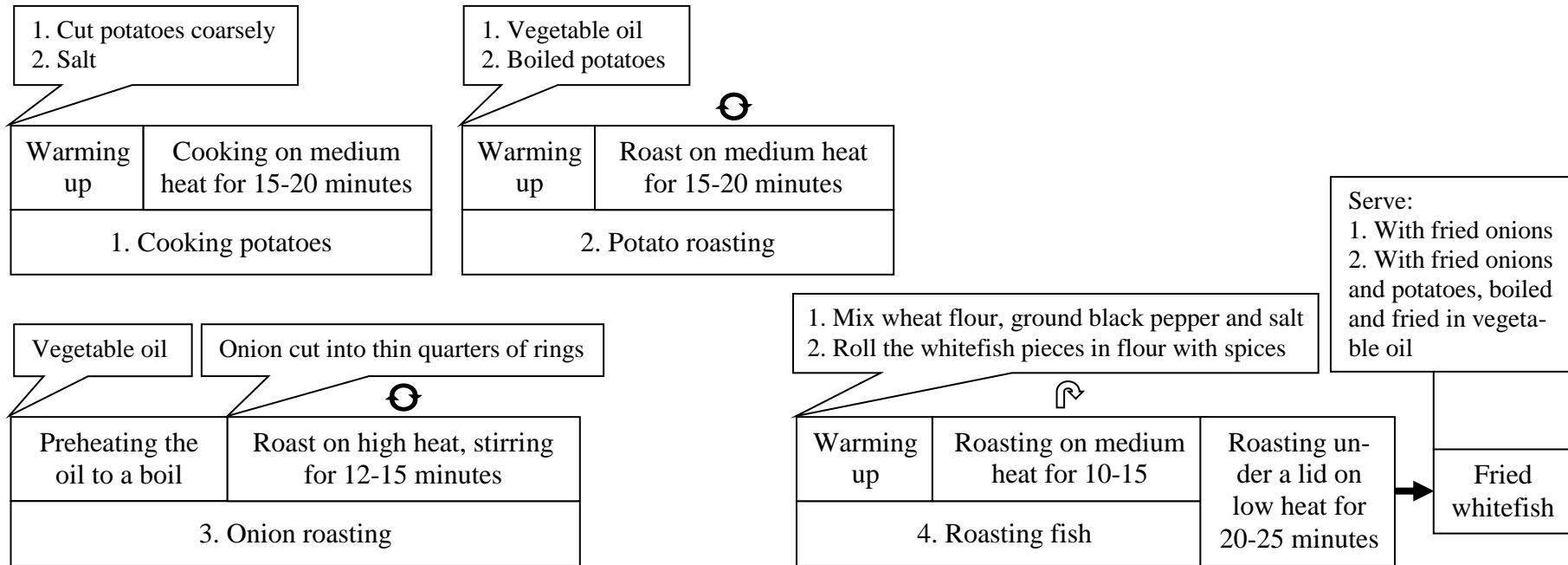


Fried whitefish "Kuzomensky" (khurs.ru - 2019)



⊗ - mix,

↺ - flip over

1. Whitefish – 1.5-2 kg
2. Wheat flour – 6-8 tablespoons
3. Ground black pepper – 0.25 teaspoons
4. Salt for frying whitefish – 0.75 tablespoons
5. Onion – 3-4 pcs.
6. Boiled and fried potatoes in vegetable oil – 1.5-2 kg
7. Salt for cooking potatoes – 0.75 tablespoons
8. Vegetable oil – 150-170 g
9. Water – 2-2.5 liters



Fried whitefish "Kuzomensky"



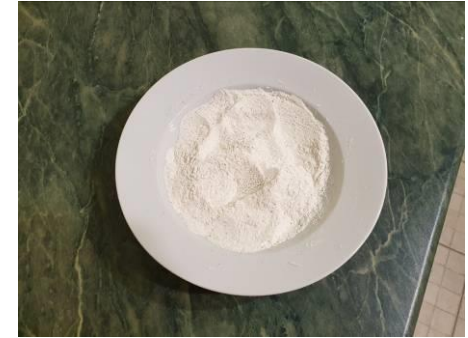
1. Clean and gut whitefish



2. Cut whitefish into portions



3. Take wheat flour, ground black pepper and salt



4. Mix spices and flour



5. Take vegetable oil



6. Put the pan on the fire



7. Pour vegetable oil into the pan



8. Carefully roll each piece of fish in flour with spices



9. Put whitefish in boiling oil and fry over medium heat



10. Turn the whitefish over and fry on medium heat



11. Cover the pan with a lid and fry on low heat



12. We put the fried whitefish in a bowl

Fried whitefish "Kuzomensky"



13. For a beautiful crust, re-roll in flour and fry



14. Put the fried whitefish in a bowl



15. Whitefish is ready, you can serve it to the table, add onions and potatoes



16. Take onion



17. Peel the onion



18. Cut the onion into thin quarters of rings



19. Put the pan on the fire



20. Pour vegetable oil into the pan



21. Put the onion in a frying pan



22. Constantly stirring, fry the onion over high heat



23. Serve whitefish, liberally sprinkled with fried onions



24. Add boiled and fried potatoes with onions to the whitefish