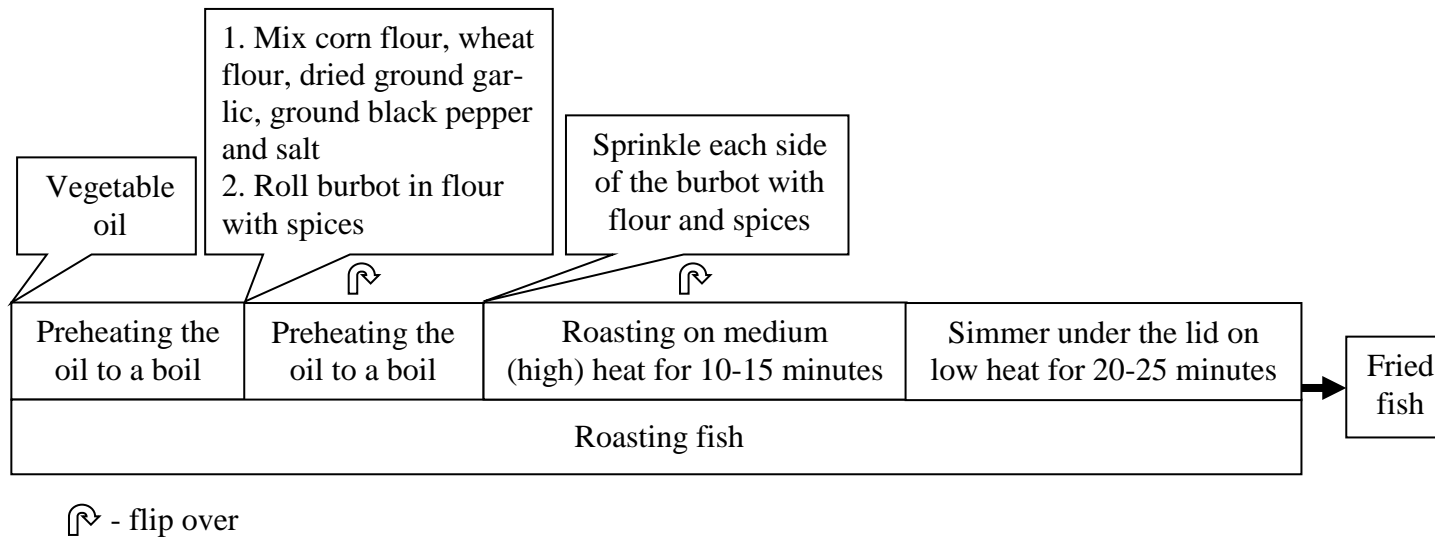


Fried burbot "River delicacy" (khurs.ru – 2019)



1. Burbot – 2 kg
2. Corn flour – 3-4 tablespoons
3. Wheat flour – 3-4 tablespoons
4. Dried ground garlic – 1 tablespoon
5. Ground black pepper – 0.5 teaspoons
6. Salt – 1 tablespoon
7. Vegetable oil – 170-180 g



Fried burbot "River delicacy"



1. Take portioned burbot



2. Take corn flour, wheat flour and spices



3. Mix spices and flour



4. Take vegetable oil



5. Carefully roll the burbot in flour with spices



6. Put a frying pan with vegetable oil on the fire



7. Put the burbot in boiling oil and fry on medium (high) heat



8. Turn the burbot over, pour flour with spices, fry



9. Turn the fish over, sprinkle with flour and spices, fry



10. Turn the fish over, sprinkle with flour and spices, fry



11. Fry the fish over medium heat until crisp



12. Cover the pan with a lid and simmer over low heat, turning it over.