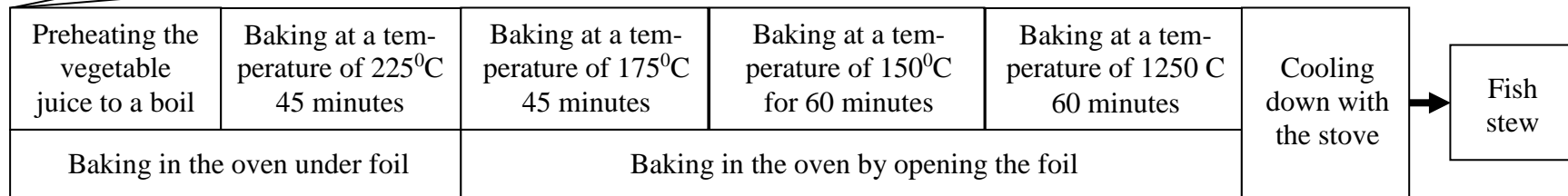


Vegetable stew with carp "Fisherman's Day" (khurs.ru – 2019)

1. Cut onion into rings. 2. Carp. 3. Boiled chanterelles. 4. Salted honey mushrooms. 5. Cut carrots into thin strips. 6. Cut tomatoes into thin slices. 7. Cut the potatoes into thin slices. 8. Chop the green pepper finely. 9. Chop the sweet red pepper finely. 10. Green string beans. 11. Spices: dried granulated garlic, chopped dill, dried chopped parsley, turmeric, suneli hops, cardamom, ground black pepper and salt – mix, sprinkle the fish outside and inside, vegetables. 12. Pour vegetable oil on the bottom of the baking sheet. 13. Apply mayonnaise on the fish and on the penultimate layer of onion.
* Onions cover the entire bottom, side and top surface of vegetables and fish laying. All vegetables are stacked in layers in the spaces between the fish and the side walls of the pan, as well as above the fish.



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|--|---|
| 1. Carp – 2-2.5 kg | 13. Dried granulated garlic – 1.5 tablespoons |
| 2. Onion – 10-12 pcs. | 14. Dried dill greens – 1 tablespoon |
| 3. Boiled chanterelles – 250-300 g | 15. Parsley dried from the ground - 1 tbsp. spoon |
| 4. Salted honey mushrooms – 250-300 g | 16. Turmeric – 0.5 tablespoons |
| 5. Carrots – 1-2 pcs. | 17. Hops-suneli – 0.7 teaspoons |
| 6. Tomatoes – 6-8 pcs. | 18. Cardamom – 0.5 teaspoons |
| 7. Potatoes – 1 kg | 19. Ground black pepper – 0.3-0.4 teaspoons |
| 8. Green pepper – 1-2 pcs. | 20. Salt – 1-1.5 tablespoons |
| 9. Sweet red pepper – 2-3 pcs. | |
| 10. Green string beans fast-frozen - 400 g | |
| 11. Provencal mayonnaise - 150-200 g | |
| 12. Vegetable oil – 50-60 g | |



Vegetable stew with carp "Fisherman's Day"



1. Take the carp



2. Clean and gut the carp



3. Take the onion



4. Peel the onion



5. Cut onion rings



6. Take boiled chanterelles



7. Take salted honey mushrooms



8. Peel carrots



9. Cut carrots into thin strips



10. Take tomatoes



11. Cut tomatoes into thin slices



12. Peeling potatoes

Vegetable stew with carp "Fisherman's Day"



13. Cut potatoes into thin plates



14. Take green pepper



15. Take sweet red pepper



16. Cut the peppers finely



17. We take green string beans of fast freezing



18. Defrost green string beans



19. Take mayonnaise



20. Take vegetable oil



21. We prepare the proportions of spices



22. Mix the spices



23. Take a baking sheet



24. Cover the baking sheet with food grade aluminum foil

Vegetable stew with carp "Fisherman's Day"



25. Pour vegetable oil into a baking tray



26. Lay a layer of onion and carp, sprinkled with spices



27. Apply mayonnaise on carp



28. Turn the carp on the other side



29. Apply mayonnaise to carp



30. Put a layer of boiled chanterelles on a baking sheet



31. Put a layer of honey mushrooms salted on a baking sheet



32. Put a layer of carrots on a baking sheet



33. Put a layer of potatoes on a baking sheet



34. Sprinkle with spices



35. Put green string beans on a baking sheet



36. Put a layer of boiled chanterelles and salted honeydew on a baking sheet

Vegetable stew with carp "Fisherman's Day"



37. Put a layer of peppers on a baking sheet



38. Put a layer of carrots on a baking sheet



39. Put a layer of tomatoes on a baking sheet



40. Put a layer of onion on a baking sheet



41. Sprinkle with spices



42. Put mayonnaise and a thin layer of onion on a baking sheet



43. We close the foil



44. Put the baking sheet in a preheated oven, bake



45. Open the foil, reduce the temperature, bake



46. Put the baking sheet in the oven, bake lowering the temperature



47. The dish is ready



48. Stew with a portion of carp is served on the table