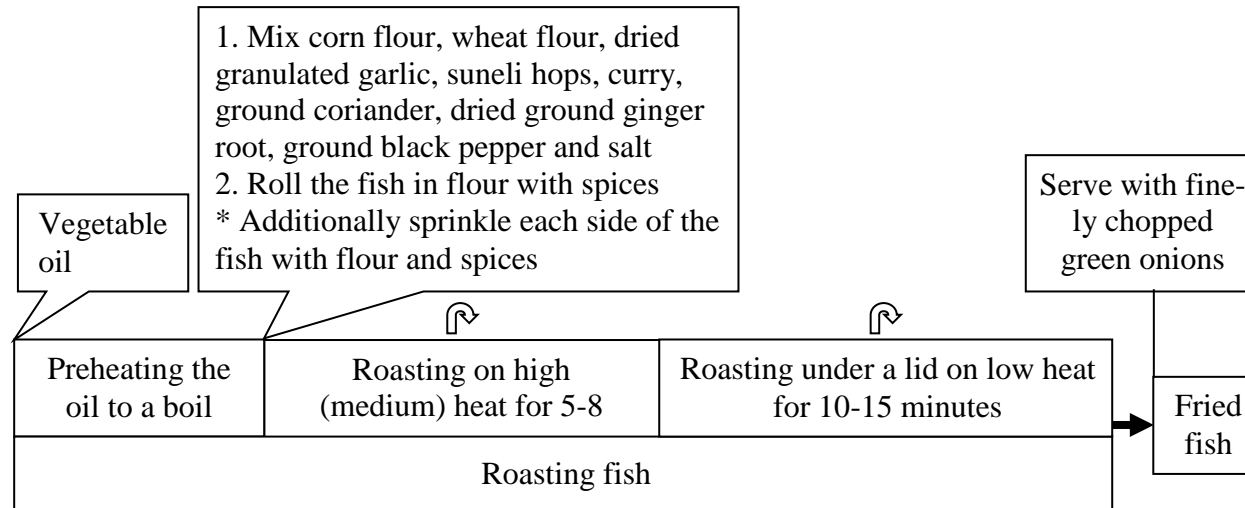


Fried fish "Successful fishing" (khurs.ru – 2019)



↻ - flip over

1. Tench and small fish – 1.2-1.3 kg
2. Green onion – 1 bunch
3. Corn flour – 2-3 tablespoons
4. Wheat flour – 2-3 tablespoons
5. Vegetable oil – 70-80 g
6. Dried granulated garlic – 0.5 tablespoons
7. Hops-suneli – 0.3-0.4 teaspoons
8. Curry – 0.3 teaspoons
9. Coriander – 0.3-0.4 teaspoons
10. Ground ginger root – 0.3-0.4 teaspoons
11. Ground black pepper – 0.3 teaspoons
12. Salt – 1-1.5 tablespoons



Fried fish "Successful fishing"



1. Catch tench and other fish



2. Clean and gut tench



3. Clean and gut the rest of the fish



4. Take the green onion



5. Cut the green onion finely



6. Make up the proportions of spices



7. Put corn and wheat flour



8. Mix the spices and flour



9. Take vegetable oil



10. We put a frying pan with vegetable oil on the fire



11. We roll the tench in flour high or medium heat



12. Put the tench in a frying pan, fry over

Fried fish "Successful fishing"



13. Turn over the tench



14. The fried side is additionally sprinkled with flour and spices



15. Turn over tench



16. The fried side is additionally sprinkled with flour and spices



17. Turning over tench



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



19. Spread the fried tench on a plate



20. Put the small fish in a frying pan, fry over medium heat



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



22. First we take out the smallest fish



23. Put all the fried fish on a plate



24. Sprinkle the fish with green onions and serve to the table