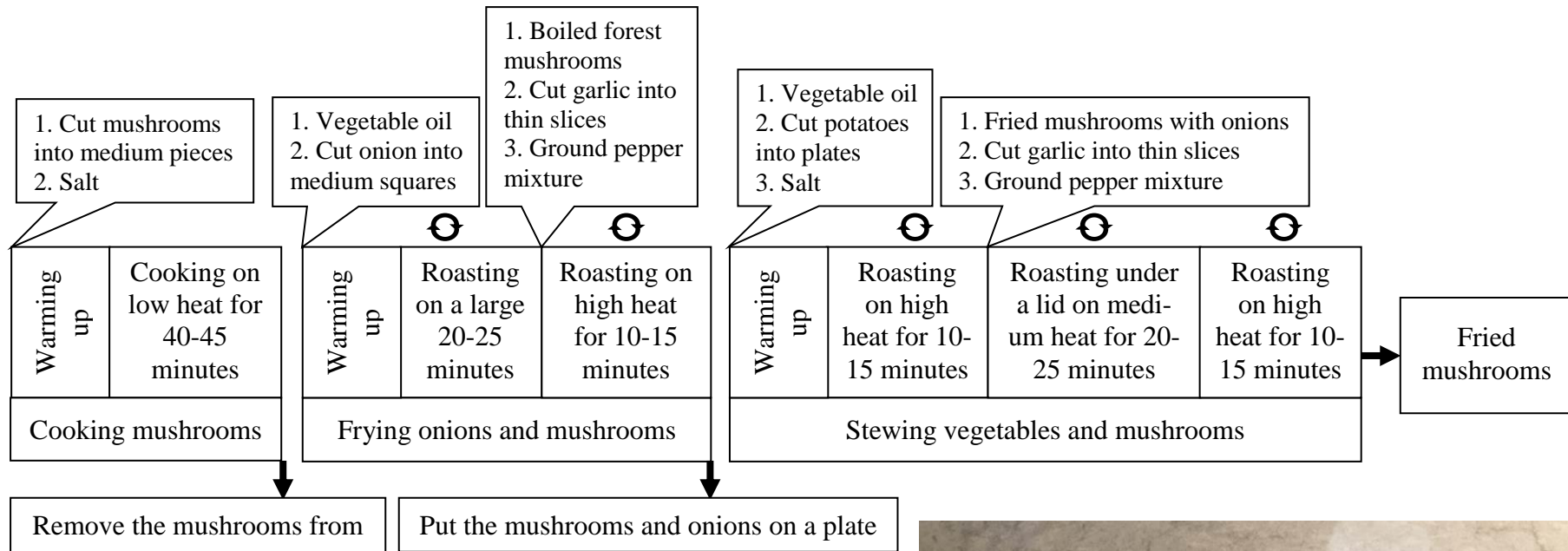


Fried forest mushrooms with potatoes "Dainty 3" (khurs.ru - 2019)



⊗ - mix

1. Forest mushrooms (chanterelles, raincoats, etc.) – 1-1.2 kg
2. Potatoes – 1-1.2 kg
3. Onion – 1-1.2 kg
4. Vegetable oil – 70-80 g
5. Ground pepper mixture
6. Salt – 1-1,25 tablespoons



Fried forest mushrooms with potatoes "Dainty 3"



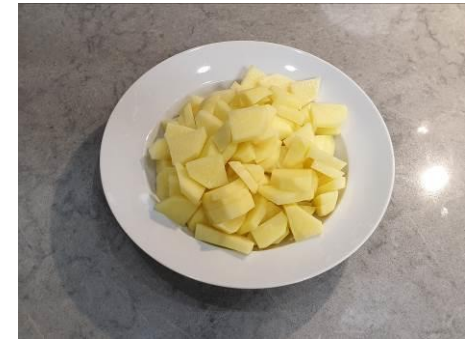
1. Collect mushrooms



2. Peel and cut mushrooms into medium pieces



3. Peel potatoes



4. Cut potatoes into plates



5. Take the onion



6. Peel and cut the onion into medium squares



7. Peel the garlic



8. Cut the garlic into thin slices



9. Take a mixture of peppers



10. Take sour cream with a fat content of 20%



11. Take vegetable oil



12. Put a saucepan with water on fire

Fried forest mushrooms with potatoes "Dainty 3"



13. Put the mushrooms and salt in a saucepan, cook over low heat



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



15. Put the onion in the frying pan, fry, until golden



16. Put the mushrooms, garlic and a mixture of ground peppers in a frying pan



17. Mix the contents, fry on high heat



18. Put the fried onions and mushrooms in a plate



19. Put the potatoes in a frying pan, fry over high heat



20. Put the fried onions and mushrooms in a frying pan



21. Mix the contents of the frying pan



22. Cover the pan with a lid, fry over medium heat



23. Remove the lid from the pan, fry on high heat



24. Serve on the table