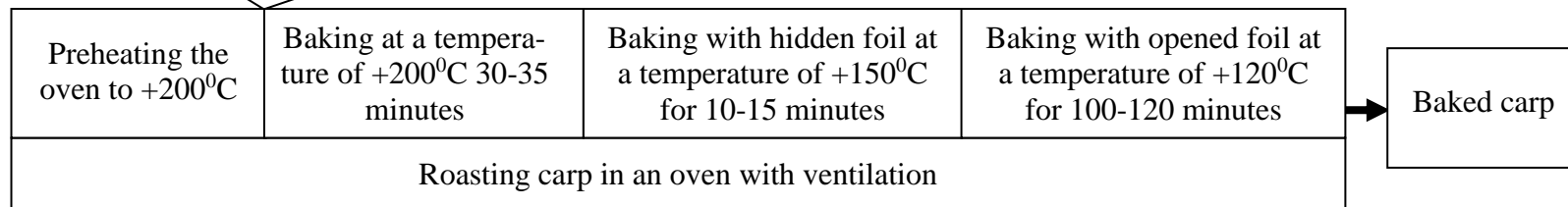


Carp baked with mayonnaise, onion, carrot and sweet pepper "Super carp" (khurs.ru - 2019)

1. Vegetable oil
 2. Cut onion into thin discs
 3. Cut carrots into thin strips
 4. Sweet red pepper cut into short strips
 5. Cut coriander greens finely
 6. Peel the carp, sprinkle with spices 7-10 inside and outside, put onions inside, apply mayonnaise on the inner and outer surfaces, put in a baking tray. Lay coriander greens, carrots, sweet red pepper and onion in layers
- * Close the foil



1. Carp – 2.7-2.8 kg
2. Onion – 1-1.2 kg
3. Carrots – 180-250 g
4. Sweet red pepper – 300-350 g
5. Vegetable oil – 75-80 g
6. Coriander greens – 1 bunch
7. Dried ground garlic – 1 tablespoon
8. Turmeric – 0.5-0.75 tablespoons
9. Cardamom – 0.5-0.6 teaspoons
10. Ground black pepper – 0.4-0.5 h spoon
11. Salt – 1-1.5 tablespoons



Carp baked with mayonnaise, onion, carrot and sweet pepper "Super carp"



1. We take carp



2. We clean carp



3. We take onion



4. We clean onion



5. Cut onion into thin discs



6. Take sweet red pepper



7. Cut sweet red pepper into thin short strips



8. Take carrots



9. Cut carrots into thin strips



10. Take coriander greens



11. Cut coriander greens finely



12. Take mayonnaise

Carp baked with mayonnaise, onion, carrot and sweet pepper "Super carp"



13. Take vegetable oil



14. We make up the proportions of spices, mix the spices



15. Take a baking sheet, cover with foil, pour vegetable oil.



16. Place the baking sheet with onion circles



17. Put a layer of carrots in a baking sheet



18. Put a layer of sweet red pepper in a baking sheet



19. Put a layer of coriander greens in a baking sheet



20. Take a second baking sheet



21. Put the carp on a baking sheet, sprinkle with spices inside and outside



22. Put the onion rings inside the carp



23. Put the mayonnaise inside and outside the carp



24. Put the carp in the baking tray with the spices side down

Carp baked with mayonnaise, onion, carrot and sweet pepper "Super carp"



25. Put spices on the second side of carp



26. Put mayonnaise on the second side of carp



27. Put the second part of coriander greens on top of carp



28. Put a layer of carrots in a baking tray



29. Put a layer of sweet red pepper in a baking tray



30. Put a layer of onion in a baking tray, covering all the vegetables



31. Close the foil



32. Place the baking sheet in the oven



33. Bake in foil at a temperature of 200°C



34. Open the foil from above



35. Bake with opened foil at a temperature of 150-120°C



36. We serve carp on the table