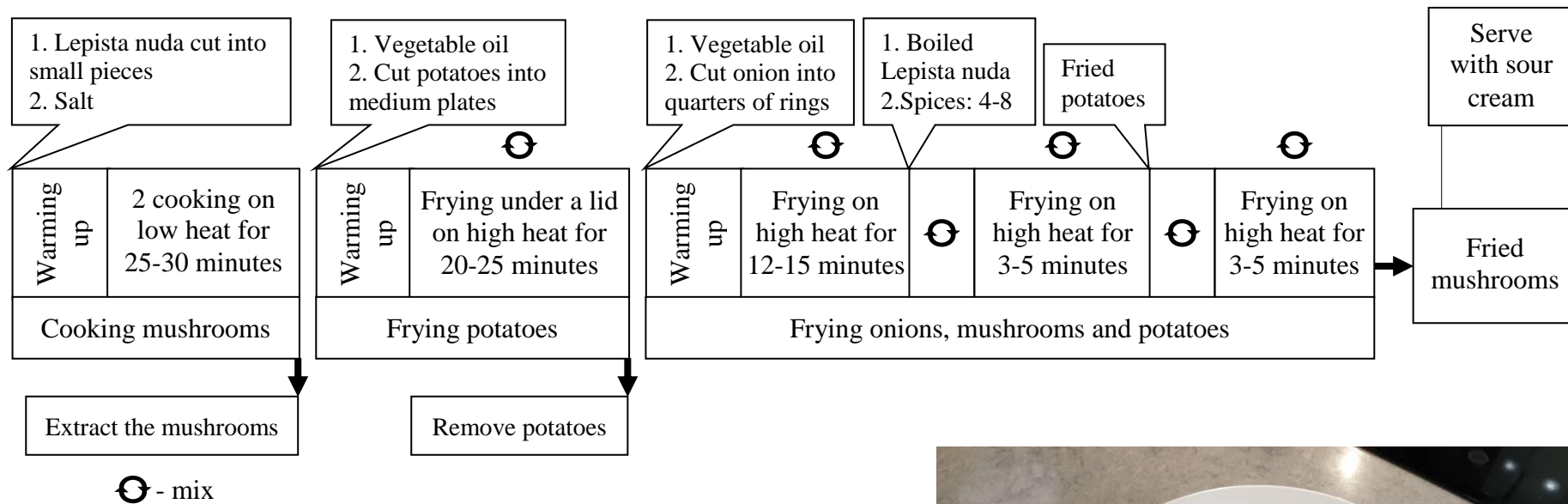


## Fried Lepista nuda with potatoes and onions "Zelenograd forest" (khurs.ru - 2021)



1. Lepista nuda – 2.5 kg
2. Potatoes – 1.4-1.5 kg
3. Onion – 1 kg
4. Dried crushed garlic – 0.5-0.75 tablespoons
5. Hops-suneli – 0.3 teaspoons
6. Coriander – 0.3 teaspoons
7. Ground pepper mixture – 0.2-0.3 teaspoons
8. Salt – 1.0 tablespoon (for each cooking of mushrooms) + 0.75 tablespoons (for frying)
9. Vegetable oil – 70-80 g
10. Sour cream with a fat content of 20 %
11. Water – 2.0-2.5 liters (for each cooking of mushrooms)



## Fried Lepista nuda with potatoes and onions "Zelenograd forest"



1. Cook Lepista nuda in two waters



2. Peel potatoes



3. Cut potatoes with medium plates



4. Peel onions



5. Cut the onion into medium squares



6. Make up the proportions of spices



7. Mix the spices



8. Take vegetable oil



9. We take sour cream with a fat content of 20%



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



11. Put the potatoes in the frying pan



12. Put some of the spices in a frying pan, mix

## Fried Lepista nuda with potatoes and onions "Zelenograd forest"



13. Fry under the lid on high heat, stir



14. Put the fried potatoes in a plate



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



16. Put the onion in the frying pan



17. Fry the onion on high heat, mix



18. Put the boiled Lepista nuda in the pan



19. Put the rest of the spices in the pan, mix



20. Mix the contents of the pan



21. Put the fried potatoes in a frying pan



22. Mix the contents of the frying pan, fry for more.



23. Put fried Lepista nuda with potatoes in a plate



24. Put sour cream in a plate, serve on the table