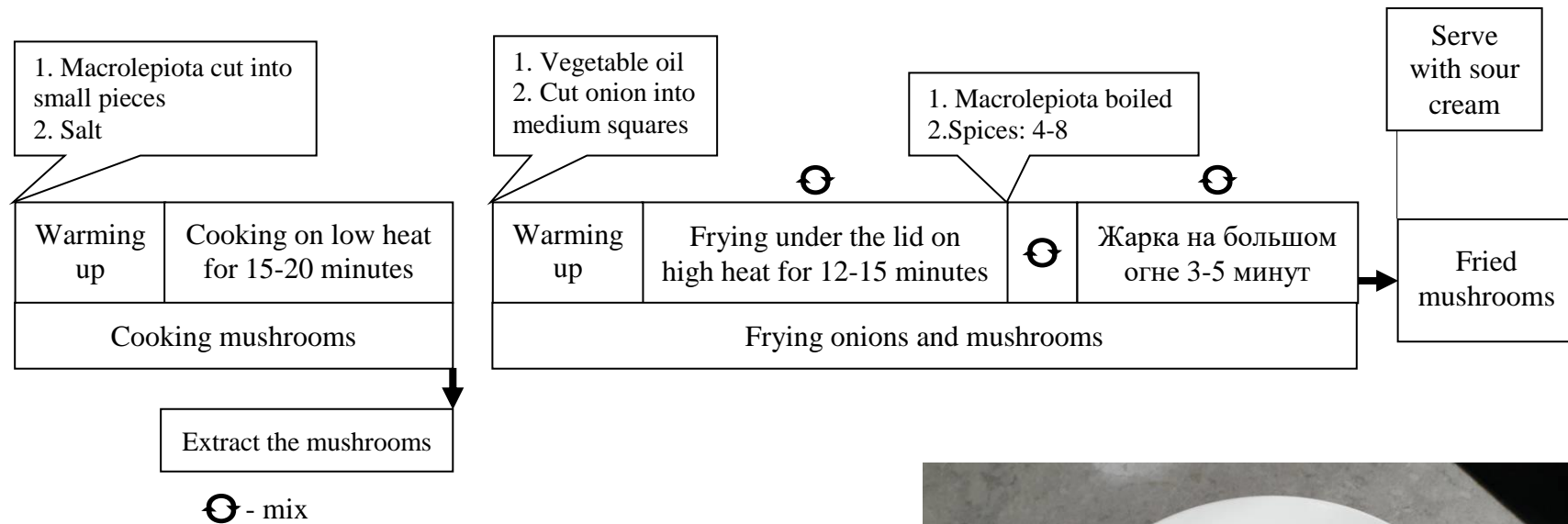


Fried Macrolepiota with onion and sour cream "Delicate" (khurs.ru - 2021)



1. Macrolepiota – 2.1-2.2 kg
2. Onion – 2 kg
3. Dried chopped dill greens – 1.5-2 tablespoons
4. Dried ground garlic – 0.5-0.75 tablespoons
5. Hops-suneli – 0.5-0.7 teaspoons
7. Ground pepper mixture – 0.3-0.5 teaspoons
8. Salt – 1.0 tablespoon (for cooking mushrooms) + 0.75 tablespoons (for frying)
9. Vegetable oil – 60-70 g
10. Sour cream with a fat content of 20 %
11. Water – 2.0-2.5 liters (for cooking mushrooms)



Fried Macrolepiota with onion and sour cream "Delicate"



1. Collect Macrolepiota



2. Mine and cut Macrolepiota into small pieces



3. Peel onions



4. Cut onions with medium squares



5. We make up the proportions of spices



6. Mix the spices



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



8. We take vegetable oil



9. Put a saucepan with water, Macrolepiota and salt on the fire



10. Cook Macrolepiota on low heat



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



12. Put the onion in a frying pan, fry over high heat

Fried Macrolepiota with onion and sour cream "Delicate"



13. Cover the pan with a lid, fry and mix



14. Fry the onion until it turns ochre



15. Put the fried onion in a plate



16. Sprinkle the onion with a mixture of spices



17. Mix the onion and spices



18. Pour vegetable oil into a wok-type frying pan



19. Put the boiled Macrolepiota in a frying pan



20. Mix the contents of the pan



21. Fry on high heat, mix



22. Put mushrooms and onions on a plate



22. Put mushrooms and onions on a plate



24. Mix the sour cream with mushrooms and onions