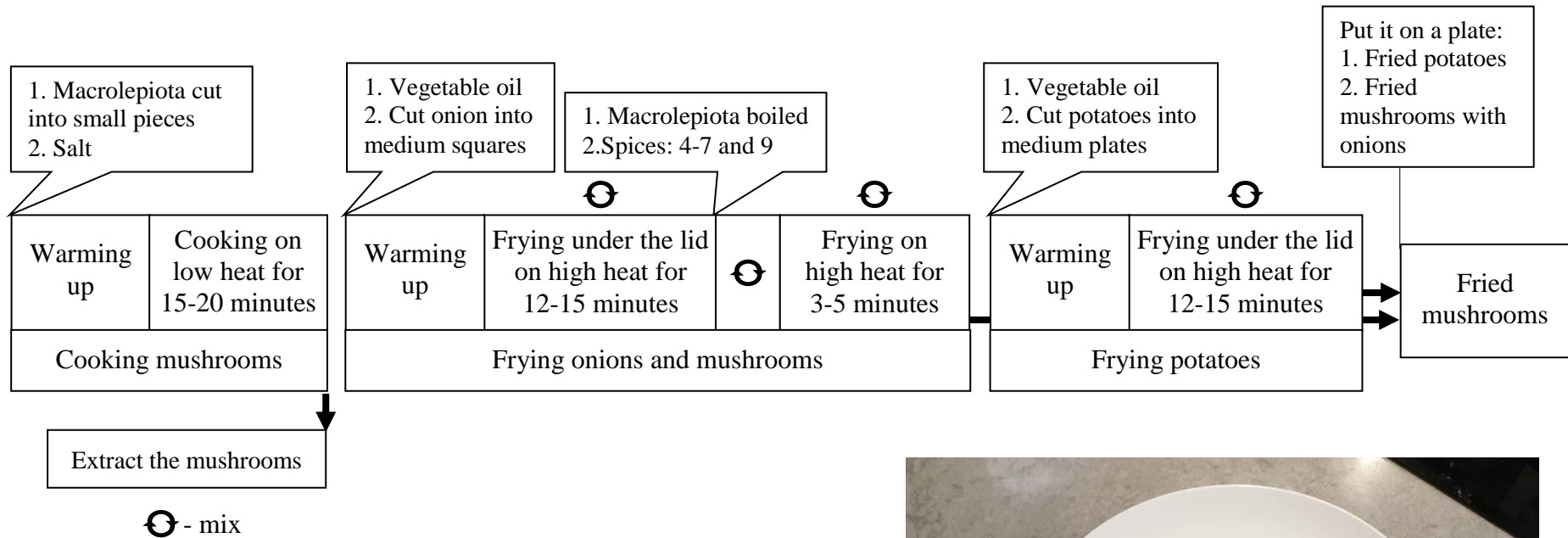


Fried Macrolepiota with potatoes and onions "Crispy" (khurs.ru - 2021)



1. Macrolepiota – 2.1-2.2 kg
2. Onion – 2 kg
3. Potatoes – 2.2-2.5 kg
4. Dried chopped dill greens – 1.5-2 tablespoons
5. Dried ground garlic – 0.5-0.75 tablespoons
6. Hops-suneli – 0.5-0.7 teaspoons
7. Ground pepper mixture – 0.3-0.5 teaspoons
8. Ground black pepper – 0.15-0.2 teaspoons
9. Salt – 1.0 tablespoon (for cooking mushrooms) + 0.75 tablespoons (for frying mushrooms with onions) + 0.3-0.4 tablespoons (for frying potatoes)
10. Vegetable oil – 60-70 g
11. Water – 2.0-2.5 liters (for cooking mushrooms)



Fried Macrolepiota with potatoes and onions "Crispy"



1. Wash and cut the Macrolepiota into small ones



2. Peel the onion



3. Cut the onion into medium squares



4. Peel the potatoes



5. Cut the potatoes with medium plates



6. Make up the proportions of spices (4-7 and 9)



7. Mix the spices



8. Take vegetable oil



9. Cook Macrolepiota on low heat



10. Put the onion in a frying pan with vegetable oil



11. Fry the onion under the lid on high heat, mix



12. Fry the onion to a shade of ochre

Fried Macrolepiota with potatoes and onions "Crispy"



13. We put fried onions in a plate



14. Sprinkle the onion with a mixture of spices (4-7 and 9)



15. Mix the onion and spices



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



17. Put the boiled Macrolepiota in a frying pan



18. Stir the contents of the frying pan



19. Fry on high heat, stir



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



21. Put potatoes, salt and ground black pepper in a frying pan



22. Fry under the lid on high heat



23. Fry until a brown crust forms on potatoes



24. Put the potatoes and mushrooms with onions in a plate