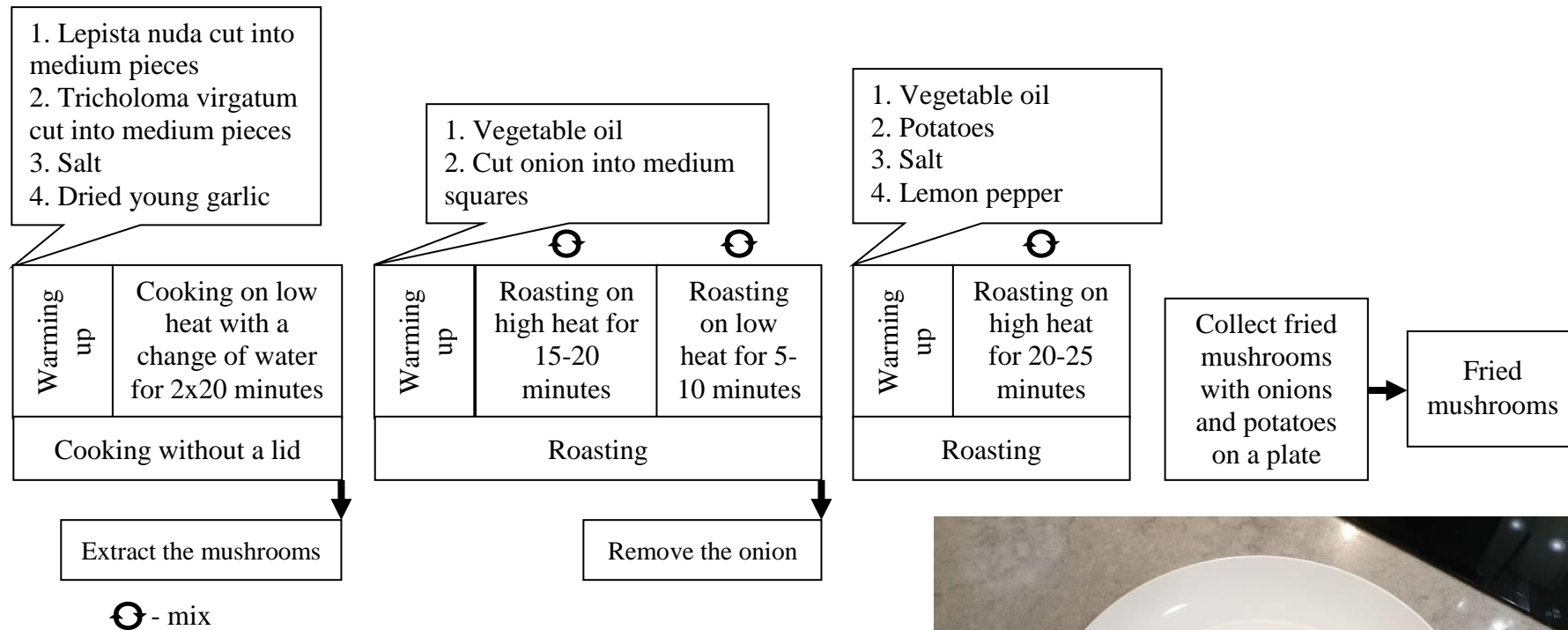


Fried mushrooms with onions and potatoes "Tricholoma gourmet" (khurs.ru - 2022)



1. Lepista nuda – 0.8 kg
2. Tricholoma virgatum – 1.5 k g
3. Potatoes – 2.5 kg
4. Onion – 1.3 kg
5. Vegetable oil – 60-70 g
6. Dried ground garlic – 0.5 - for the second batch
7. Ground lemon pepper – 0.3-0.4 teaspoons
8. Salt – 1-1.5 tbsp. l. + 1-1.5 tbsp. l. – for cooking mushrooms, 0.5 tbsp. spoons for frying potatoes
9. Water for cooking mushrooms – 3.5 l + 3.5 l



Fried mushrooms with onions and potatoes "Tricholoma gourmet"



1. We collect, mine, clean and cut *Lepista nuda*



2. We collect, mine, clean and cut *Tricholoma virgatum*



3. We clean and cut potatoes with plates



4. We clean and cut onions with medium squares



5. Peel and cut the garlic into thin plates



6. Take vegetable oil



7. Take lemon pepper



8. Put a saucepan with water on the fire, put the mushrooms



9. Put salt and dried ground garlic in a saucepan, cook



10. After two brews, we put the mushrooms on a plate



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



12. Put the potatoes in the pan

Fried mushrooms with onions and potatoes "Tricholoma gourmet"



13. Put salt and lemon pepper in a frying pan



14. Stir the contents of the frying pan



15. Fry under the lid on high heat, stir



16. Fry the potatoes until a golden crust forms



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



18. Put the onion in the frying pan



19. Fry the onion on high heat to an ochre shade



20. Put the boiled mushrooms in a frying pan



21. Put garlic in a frying pan



22. Put lemon pepper in a frying pan



23. Stir and fry on low heat



24. Put the fried potatoes and mushrooms in a plate, serve on the table