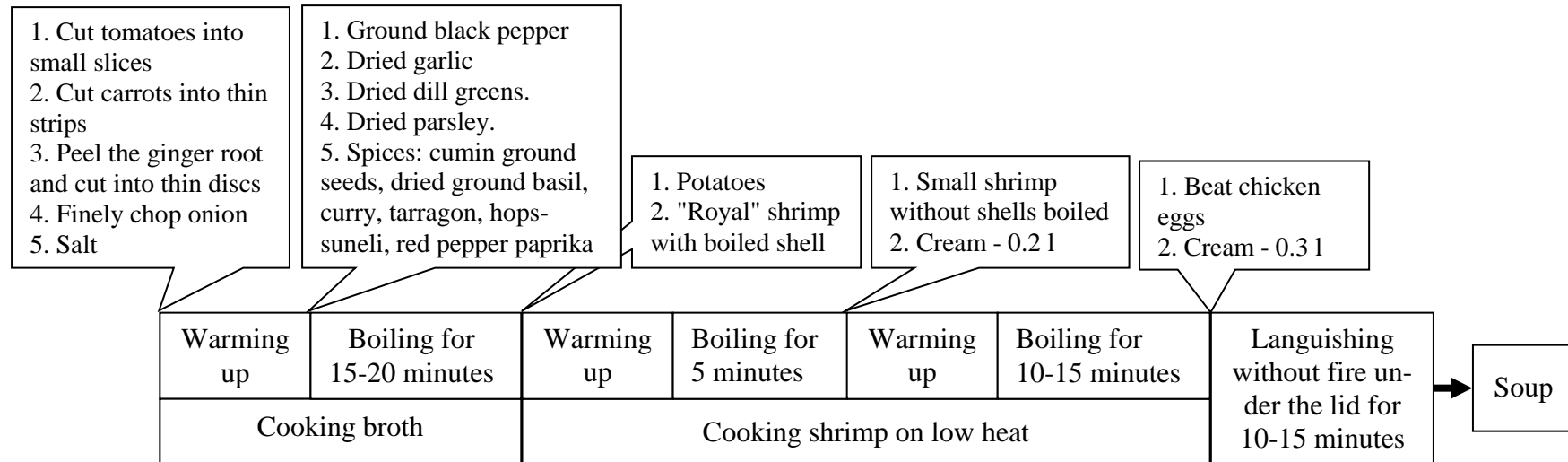


Creamy soup with shrimps "Piquant" (khurs.ru - 2012)



- | | |
|--|--|
| 1. Small shrimps without shells boiled - 0.4 kg
2. "Royal" shrimp with boiled shell – 0.45 kg
3. Onion – 2 pcs.
4. Large tomato – 1 pc.
5. Carrots – 0.5 pcs.
6. Potatoes – 2 pcs.
7. Chicken eggs – 3 pcs.
8. Cream with a fat content of 22% – 0.5 liters
9. Ginger root – 2 pcs.
10. Ground black pepper
11. Dried garlic | 12. Dried dill greens
13. Dried parsley
14. Cumin ground seeds
15. Dried ground basil
16. Curry
17. Tarragon
18. Hops-suneli
19. Red pepper paprika
20. Salt
21. Water – 2 liters |
|--|--|



Creamy soup with shrimps "Piquant"



1. Take the "Royal" boiled shrimp with shells



2. Take the small boiled shrimp without shells



3. Peel the potatoes, cut them finely



4. Take the carrots



5. Peel and slice the carrots thin



6. Take the onion



7. Cut the onion into small squares



8. Take the tomato



9. Peel and slice the tomato finely



10. Take the ginger root



11. Cut the ginger root into thin plates



12. Cooking spices

Creamy soup with shrimps "Piquant"



13. We measure the proportions of spices



14. Break the chicken eggs into a mug



15. Beat the eggs



16. Put the vegetables in a saucepan and cook



17. Put the spices in a saucepan and stir



18. Put the shrimp "Royal" in a saucepan



19. We prepare the first portion of cream



20. Pour the first portion of cream into a saucepan



21. Pour the beaten egg in a thin stream and stir the broth



22. Prepare the second portion of cream



23. Pour in the second portion of cream, bring to a boil



24. Languishing cream soup under a lid without fire