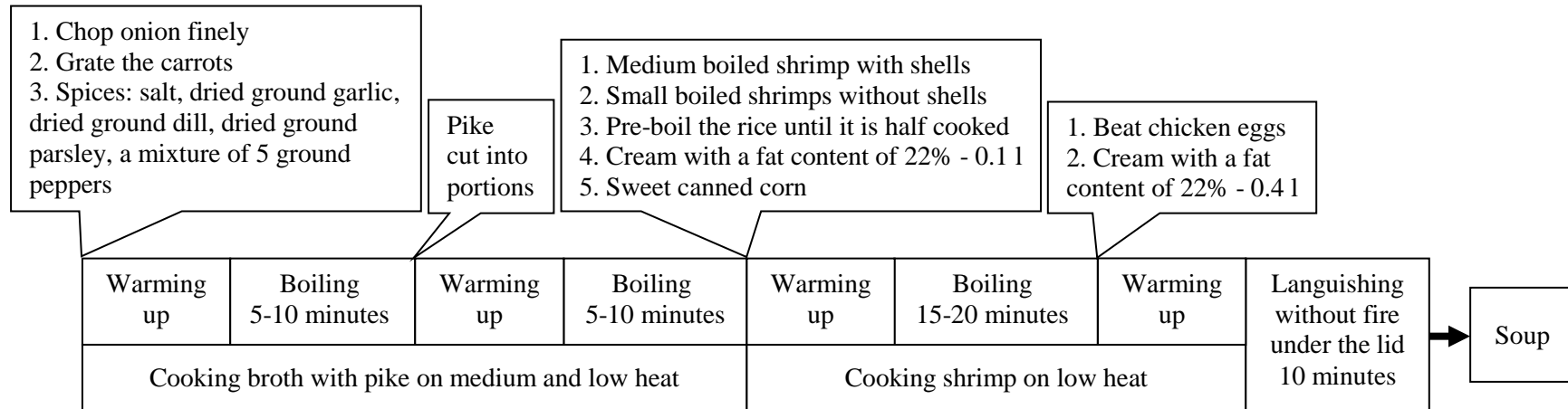


## Creamy soup with pike and shrimp "Sestroretsky Spill" (Xypc C.П. - 2012)



1. Pike fillet – 300 g
2. Medium boiled shrimp with shells – 350 g
3. Small boiled shrimp without shells – 400 g
4. Instant rice – 40 g
5. Medium-sized carrots - 1 pc.
6. Onion – 1 pc.
7. Sweet canned corn
8. A mixture of 5 ground peppers
9. Dried ground garlic
10. Dried ground dill
11. Dried ground parsley
12. Cream with a fat content of 22% – 0.5 l
13. Salt
14. Water



## Creamy soup with pike and shrimp "Sestroretsky Spill"



1. We take spices



2. We take instant rice



3. We take sweet canned corn



4. We take cream with a fat content of 22%



5. Peel and grate the carrots



6. Peel and chop the onion finely



7. Put the onion and carrots in a saucepan



8. Make up the proportions of spices



9. Put the spices in a saucepan



10. Cooking a portioned pike



11. Put a portioned pike in a saucepan



12. We cook medium-sized boiled shrimps with shells

## Creamy soup with pike and shrimp "Sestroretsky Spill"



13. We put medium shrimps in shells in a saucepan



14. We cook small shrimps without shells



15. We put small shrimps in a saucepan



16. We put rice boiled until half cooked in a saucepan



17. Pour the first portion of cream into a saucepan



18. Put sweet canned corn in a saucepan



19. Break chicken eggs into a glass



20. Beat chicken eggs with a teaspoon (do not beat them thinly)



21. Pour the beaten eggs in a thin stream stirring the soup



22. Pour in the second portion of cream, simmer the soup under the lid without fire



23. Pour the soup into plates



24. The table is set