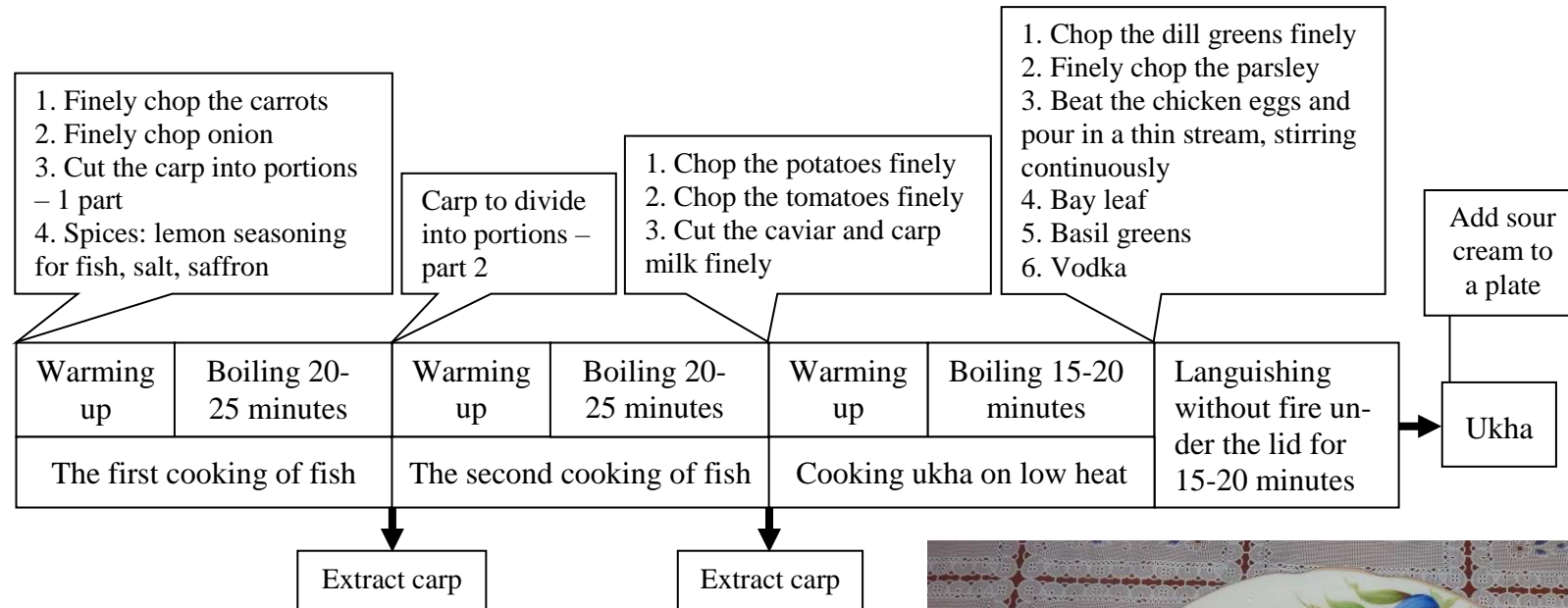


## Ukha with carp and sour cream "Ponds on Kubinka" (khurs.ru - 2015)



- |                                  |   |
|----------------------------------|---|
| 1. Carp – 3.5 kg                 | 10. Parsley greens – 1 bunch                    |
| 2. Potatoes – 4-6 pcs.           | 11. Basil greens – 1 bunch                      |
| 3. Carrots – 2-3 pcs.            | 12. Lemon seasoning for fish – 0.5-1 tablespoon |
| 4. Tomatoes – 3-4 pcs.           | 13. Saffron                                     |
| 5. Onion – 2-3 pcs.              | 14. Bay leaf                                    |
| 6. Garlic – 0.5 heads            | 15. Vodka – 1 glass                             |
| 7. Chicken eggs – 2-3 pcs.       | 16. Salt – 1-1.5 tablespoons                    |
| 8. Sour cream fat content 15-20% | 17. Water – 2-2.5 liters                        |
| 9. Dill greens – 1 bunch         |   |



## Ukha with carp and sour cream "Ponds on Kubinka"



1. Take the carp, clean and gut, remove the gills



2. Cut the carp into portions



3. Cut the caviar into small portions



4. Cut the potatoes finely



5. Cut carrots into thin discs



6. Cut onions into small squares



7. Cut tomatoes finely



8. Cut garlic into thin plates



9. Break the chicken eggs into a mug



10. Beat chicken eggs with a teaspoon



11. Measure the proportions of salt, saffron and lemon seasoning to fish



12. Take basil greens

## Ukha with carp and sour cream "Ponds on Kubinka"



13. Take dill and parsley greens, mine



14. Cut the dill greens finely



15. Cut the parsley finely



16. Take a glass of vodka



17. We take sour cream with a fat content of 15-20%



18. Put a saucepan of water on the fire



19. Put the carrots in the saucepan



20. Put the onion in the saucepan



21. Put the first part of the portioned carp in a saucepan



22. Put the spices in a saucepan



23. Put the garlic in a saucepan



25. Boiled carp is removed from the pan and put on a plate

## Ukha with carp and sour cream "Ponds on Kubinka"



25. Repeat the laying and cooking of carp, we get a rich broth



26. Put potatoes and tomatoes in a saucepan



27. Put the caviar and milk in the ukha, cook the ear on low heat



28. Put the dill greens in a saucepan



29. Put the parsley in a saucepan



30. Pour the beaten eggs and put the bay leaf in a saucepan



31. Put the basil greens and pour a glass of vodka into a saucepan



32. Turn off the fire and languish under the lid



33. The ukha is ready, remove the basil greens from the pan



34. We serve ukha on the table, boiled carp is served on the table separately



35. Put sour cream in a plate



36. Stir the sour cream. The dish is ready