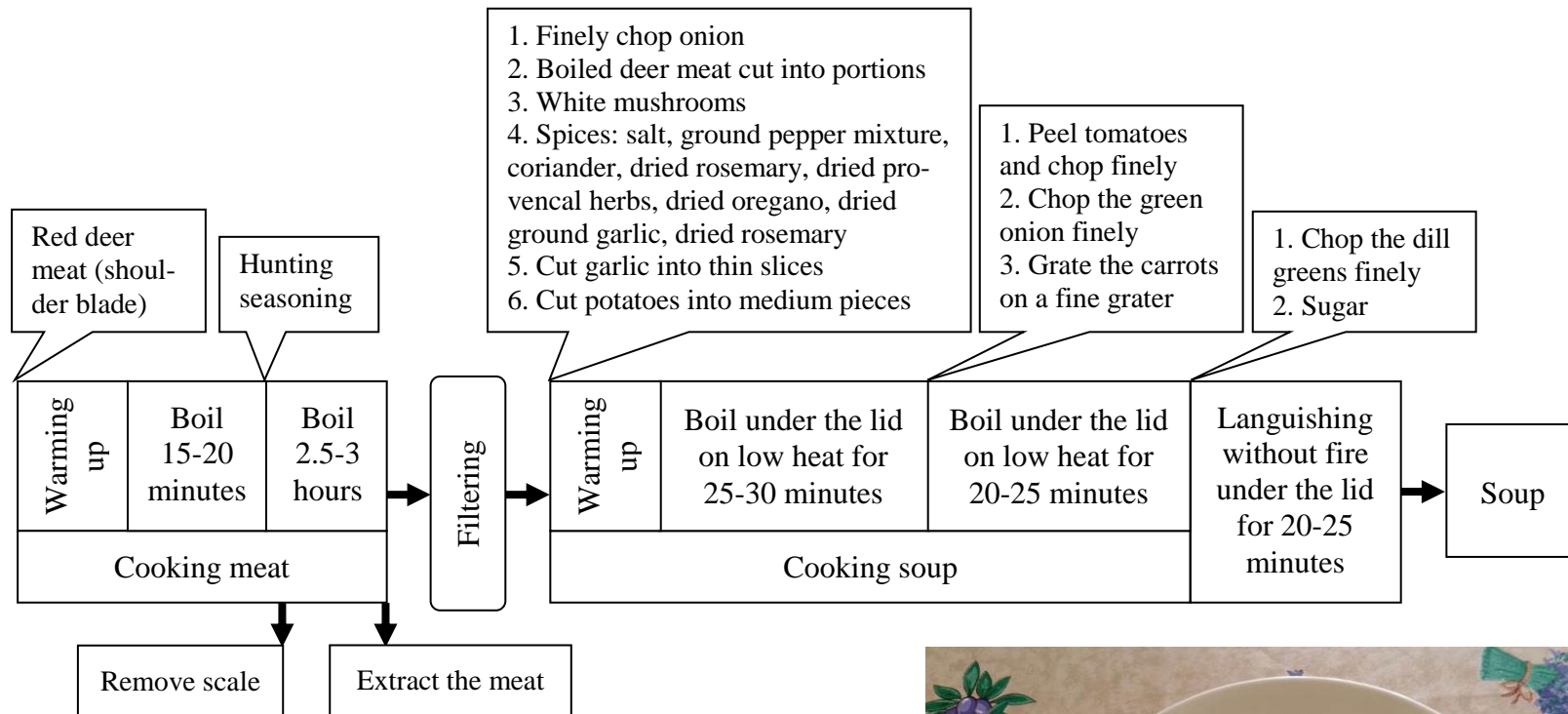


Soup with red deer meat and porcini mushrooms "Hunting" (khurs.ru - 2016)



1. Red deer meat (lo-patka) – 1.2-1.5 kg
2. Potatoes – 6-8 pcs.
3. Onion – 0.5-0.6 kg
4. Tomatoes – 3-4 pcs.
5. Carrots – 1-2 pcs.
6. Garlic – 1 head
7. White mushrooms of quick frost – 300 g
8. Green onion – 1 bunch
9. Dill greens – 1 bunch
10. Sour cream fat content 15-20%
11. Hunting seasoning – 2 tablespoons
12. Ground pepper mixture
13. Coriander peas
14. Dried crushed rosemary
15. Dried crushed Provencal herbs
16. Dried ground oregano
17. Dried ground garlic – 10 g
18. Dried crushed rosemary
19. Salt – 1.5-2 tablespoons
20. Sugar – 0.5-1 tablespoon
21. Water – 2.5-3 liters



Soup with red deer meat and porcini mushrooms "Hunting"



1. Take the red deer meat (shoulder blade), remove the films and fat



2. Measure the hunting seasoning



3. Put a saucepan of water on the fire, put the red deer meat



4. Cook, remove the foam, put the hunting seasoning in the saucepan



5. Cover the saucepan with a lid and cook over low heat



6. Remove the meat into a separate plate



7. Cut the red deer meat into small pieces



8. Take the potatoes



9. Peel and cut the potatoes into medium pieces



10. Take the onion



11. Peel and cut the onion into small squares



12. Peel the carrots

Soup with red deer meat and porcini mushrooms "Hunting"



13. Grate carrots on a fine grater



14. Take tomatoes



15. Peel the tomatoes from the skin and cut finely



16. Take the quick-frozen white mushrooms



17. Defrost, cut large mushrooms into pieces



18. Take garlic



19. Peel and cut garlic cloves into thin plates



20. Take green onion



21. Cut the green onion finely



22. Take the dill greens



23. Cut the dill greens finely



24. Take the sour cream with a fat content of 15-20%

Soup with red deer meat and porcini mushrooms "Hunting"



25. We take spices



26. We prepare the proportions of spices



27. Knead the coriander and mix the spices



28. Measure the salt



29. Take the second saucepan and a sieve



30. Filter the broth



31. We return the broth to the first pan and saucepan it on the fire



32. Put the onion in a saucepan



33. Put salt in a saucepan



34. Put boiled portioned meat in a saucepan



35. Put the white mushrooms in a saucepan



36. Put the spices in a saucepan

Soup with red deer meat and porcini mushrooms "Hunting"



37. Put garlic in a saucepan



38. Put potatoes in a saucepan



39. Cook on low heat under a lid



40. Put the carrots in a saucepan



41. Put tomatoes in a saucepan



42. Put the green onion in a saucepan



43. Cook on low heat under the lid



44. Put the dill greens in a saucepan



45. Languish under the lid without fire



46. We serve soup on the table



47. Put sour cream in the soup



48. Stir the sour cream in the soup