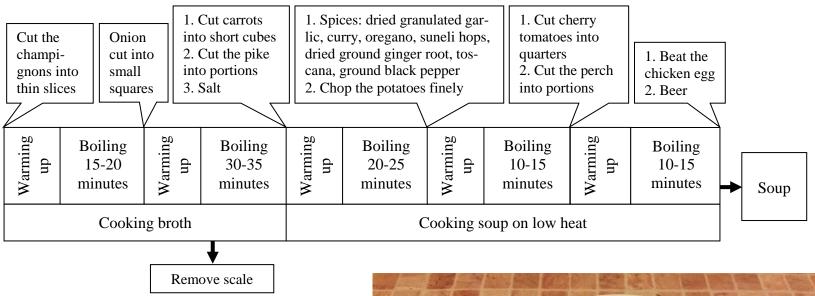
Fish soup with champignons and beer "White nights" (khurs.ru - 2016)

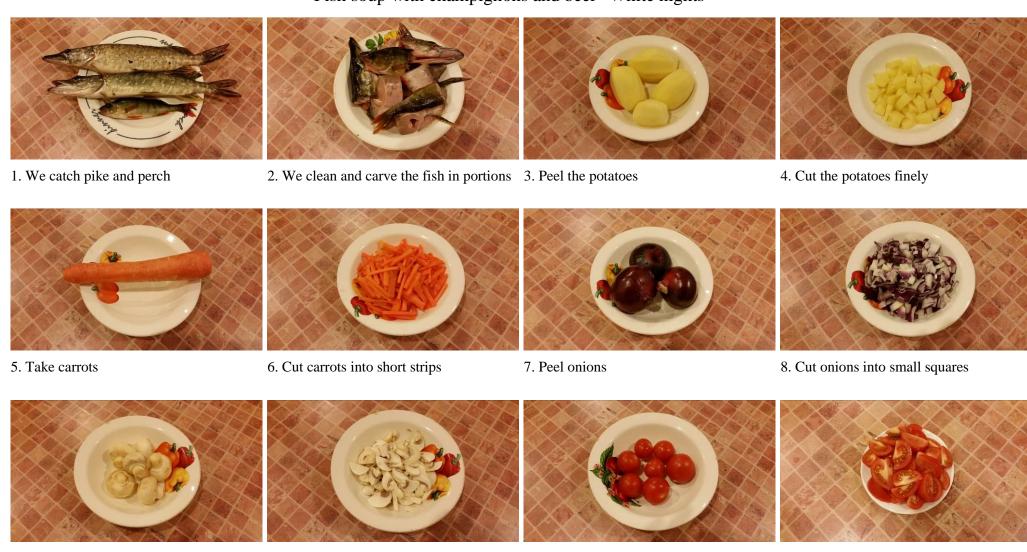


- 1. Pike -2 pcs.
- 2. Perch -1 pc.
- 3. Potatoes -3-4 pcs.
- 4. Onion -2-3 pcs.
- 5. Sweet red pepper -0.3 pcs.
- 6. Cherry tomatoes -6-8 pcs.
- 7. Chicken eggs -2 pcs.
- 8. Green onion 1 bunch
- 9. Dill greens 1 bunch
- 10. Coriander greens 1 bunch

- 11.Beer 0.21
- 12. Dried granulated garlic
- 13. Curry
- 14. Oregano
- 15. Hops-suneli
- 16. Dried ground ginger root
- 17. Toscana (Italian seasoning)
- 18. Ground black pepper
- 19. Salt -0.5-0.7 tablespoons
- 20.Water 2.01



Fish soup with champignons and beer "White nights"



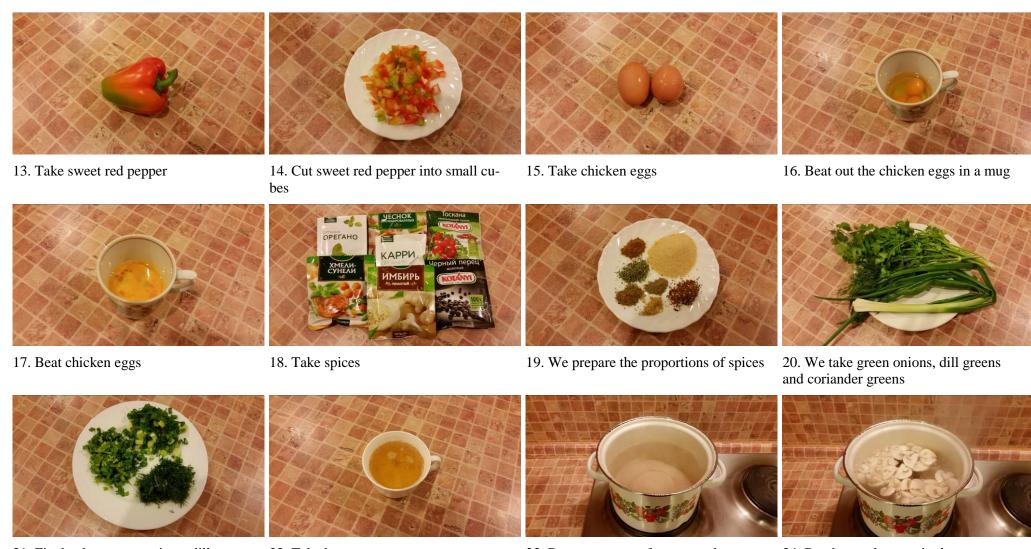
9. We take champignons

10. Cut the champignons into thin plates

11. Take cherry tomatoes

12. Cut cherry tomatoes into quarters

Fish soup with champignons and beer "White nights"



21. Finely chop green onions, dill greens and coriander greens

22. Take beer

23. Put a saucepan of water on the stove

24. Put the mushrooms in the saucepan

Fish soup with champignons and beer "White nights"



33. Pour the beaten egg into the soup in a thin stream, stirring

34. Add beer to the soup

35. We serve the soup on the table

36. Add the greens to the soup