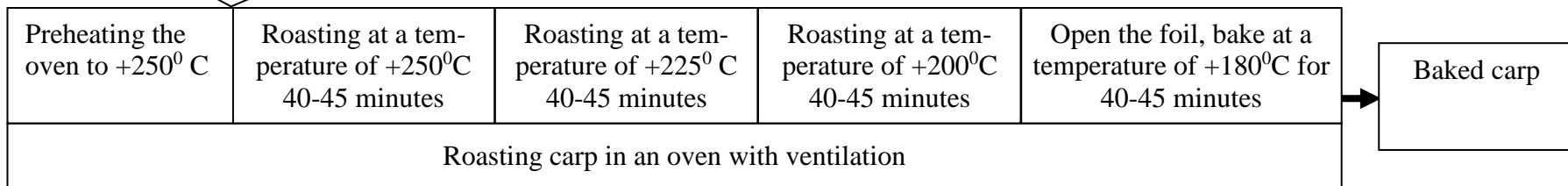


## Carp baked with onion "Spring carp" (khurs.ru - 2023)

1. Pour vegetable oil on foil placed in a baking tray
  2. Cut onion into thin discs and cover the bottom of the baking sheet
  3. Peel the carp, sprinkle with spices 3, 4 and 6 outside, put in a baking tray, and cover with a layer of onion
- \* Close the foil



1. Carp – 2.2 kg
2. Onion – 1.4 kg
3. Ground black pepper – 0.4-0.5 teaspoons
4. Dried ground garlic – 0.5-0.75 tablespoons
5. Vegetable oil – 75-80 g
6. Salt – 1-1.5 tablespoons



## Carp baked with onion "Spring carp"



1. We clean the carp



2. We clean and cut the onion with discs



3. We make up the proportions of spices



4. Mix the spices



5. Take vegetable oil



6. Cover the baking sheet with foil, put carp with spices on the onion



7. Cover the carp with a layer of onion



8. Cover the carp with foil



9. Put the baking sheet in the preheated oven



10. Bake carp at +250°C, +225°C and +200°C for 40-45 minutes



11. Open the foil and bake the carp at +180°C for 40-45 minutes



12. Can be served to the table