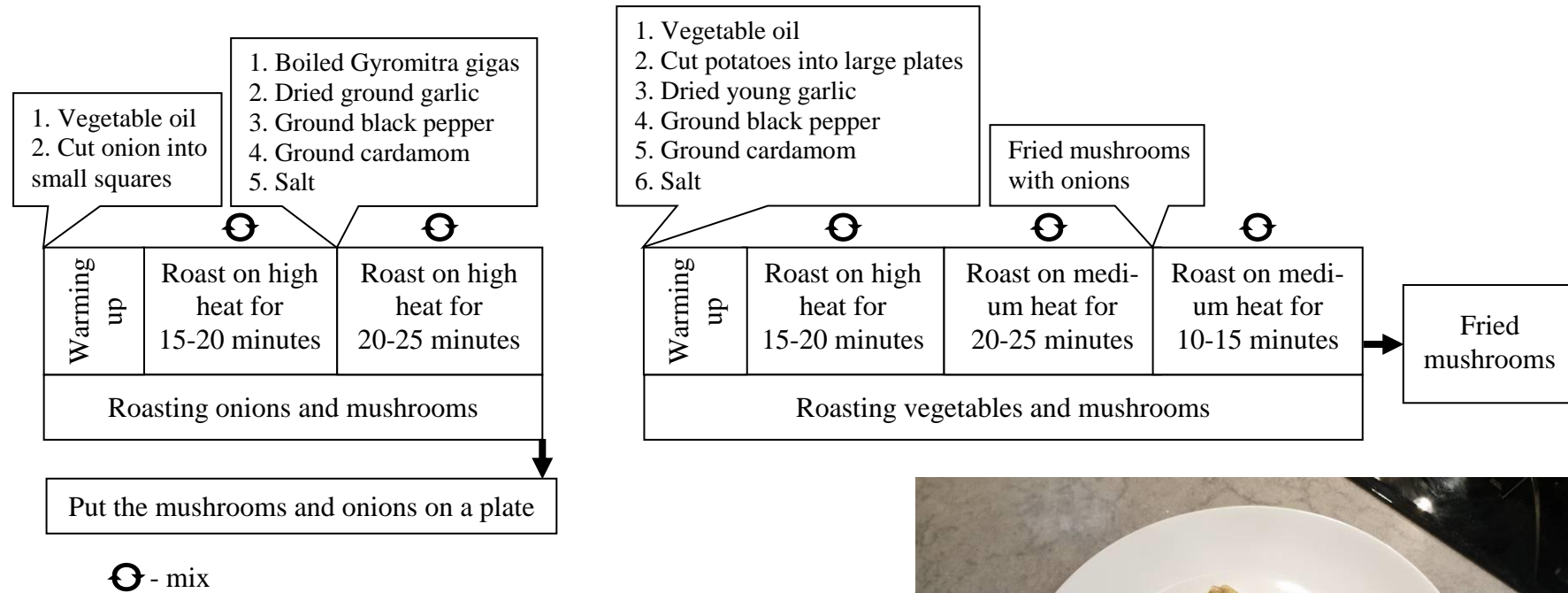


Fried Gyromitra gigas with potatoes and onions "Spring" (khurs.ru - 2023)



1. Gyromitra gigas (conditionally edible mushroom) – 540 g
2. Potatoes – 1.5-1.6 kg
3. Onion – 1 kg
4. Vegetable oil – 70-80 g
5. Dried ground garlic – to taste
6. Ground black pepper – to taste
7. Cardamom – to taste
8. Salt – to taste

Fried lines with potatoes and onions "Spring"



1. Collect Gyromitra gigas



2. Peel onion



3. Cut onion into small squares



4. Peel potatoes



5. Cut the potatoes into large plates



6. Make up the proportions of spices



7. Mix the spices



8. Take vegetable oil



9. Put a pot of water on the fire



10. Put Gyromitra gigas in a saucepan, cook on low heat



11. Remove the scale, put salt, 2 cooks with a change of water



12. Put a frying pan with vegetable oil on the fire

Fried lines with potatoes and onions "Spring"



13. Put the onion in a frying pan 14.



Fry the onion stirring until an ochre shade of color



15. Put the boiled Gyromitra gigas in a frying pan, stir, fry



16. We put the second frying pan with oil on the fire



17. Put the potatoes in the pan



18. Put the spices in the pan



19. Stir the contents, fry on high and medium heat



20. Periodically stir the potatoes



21. Brown the potatoes



22. Put Gyromitra gigas with onions in a frying pan with potatoes



23. Stir the contents of the pan, fry over medium heat



24. We serve it on the table