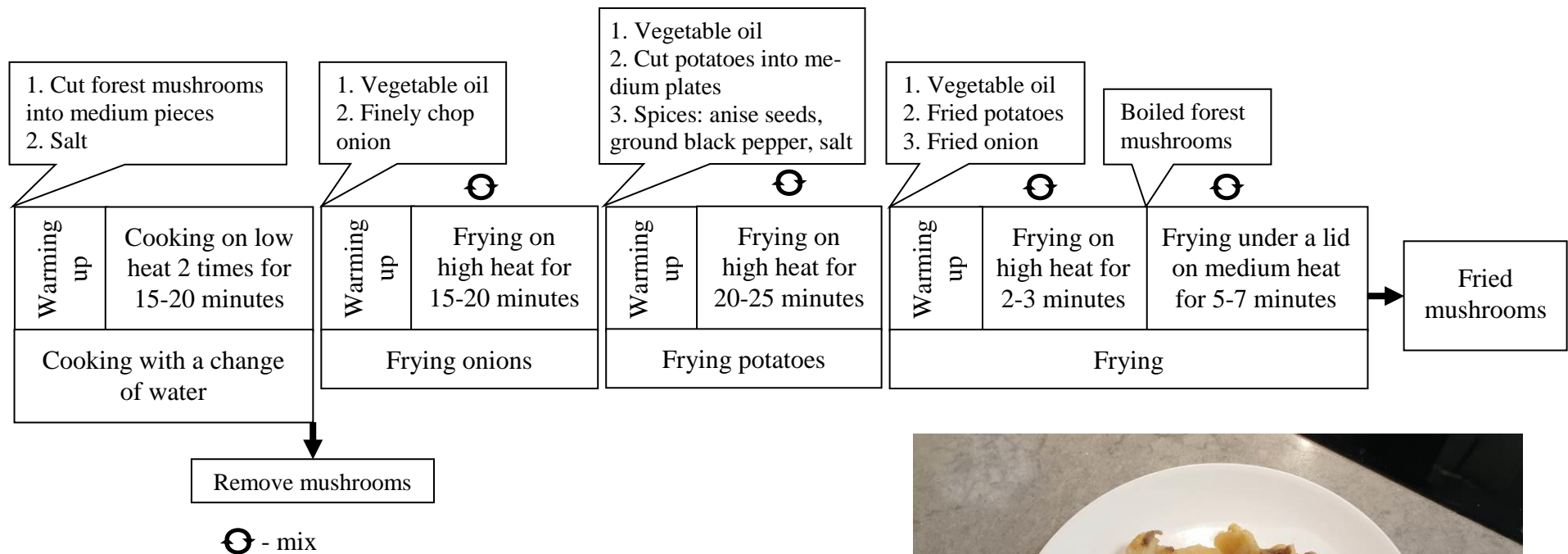


Fried forest mushrooms with potatoes "Forest trail" (khurs.ru - 2023)



1. Forest mushrooms (*Plúteus cervínus*, *Russula*, *Xerócomus* – 1.6-1.7 kg
2. Potatoes – 1,9-2,0 kg
3. Onion – 1.1-1.2 kg
4. Ground black pepper – to taste
5. Anise seeds – 0.2-0.3 teaspoons
6. Vegetable oil – 55-60 g
7. Salt – 1,2 + 1,2 (2 cooking mushrooms) + 0,4 (frying potatoes) tablespoons
8. Water – 3.0+3.0 (2 cooking mushrooms) l



Fried forest mushrooms with potatoes "Forest trail"



1. We collect *Pluteus cervinus*, *Russula*, *Xerocomus*



2. Cook mushrooms twice in salted water



3. Peel onion



4. Cut onion finely



5. Peel the potatoes



6. Cut the potatoes with medium plates



7. Make up the proportions of spices



8. Mix the spices



9. Take vegetable oil



10. Put a frying pan with vegetable oil on the fire, put the onion



11. Fry the onion on high heat, mix



12. Fry the onion until golden-ochre shade

Fried forest mushrooms with potatoes "Forest trail"



13. Put a frying pan with oil on the fire, put potatoes



14. Put salt and ground black pepper in the pan



15. Stir the contents of the frying pan



16. Fry the potatoes over high heat until golden brown



17. Put a wok with vegetable oil on the fire



18. Put the fried potatoes in the wok



19. Put the fried onion in the wok



20. Mix the contents of the wok, fry on high heat



21. Put the boiled mushrooms in the wok



22. Mix the contents of the wok



23. Cover the wok with a lid, fry over medium heat



24. We serve it on the table