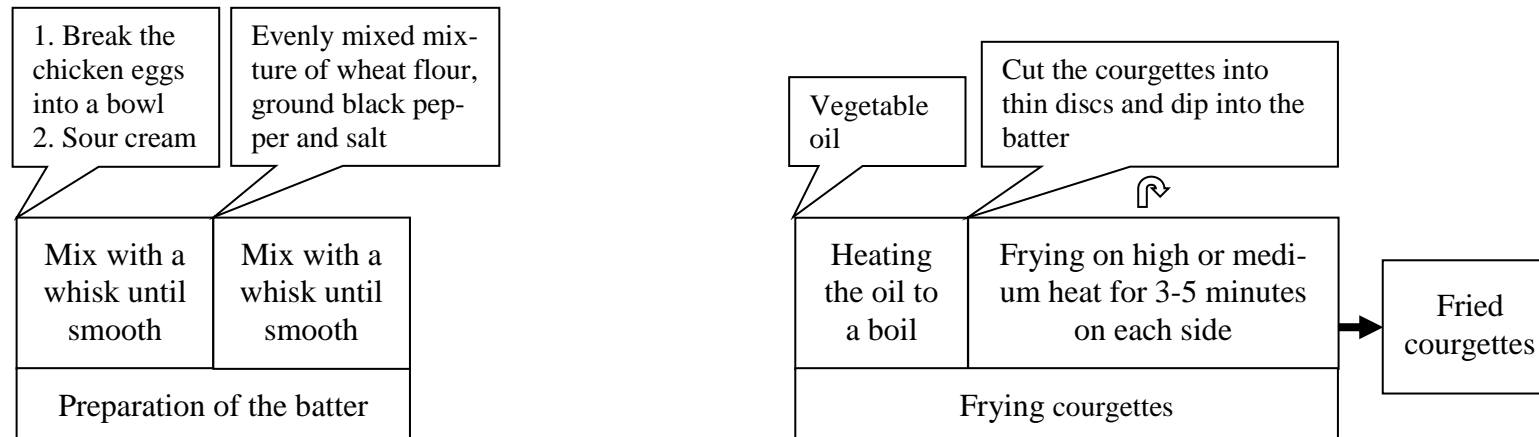


Courgettes fried in batter "Gifts of summer" (khurs.ru - 2023)



1. Courgettes yellow – 1 pc.
2. Chicken eggs – 5 pcs.
3. Wheat flour – 3 tablespoons
4. Ground black pepper – to taste
5. Vegetable oil – 70-80 g
6. Sour cream with a fat content of 20% – 1 tablespoon
7. Salt – 0.5 teaspoons



Courgettes fried in batter "Gifts of summer"



1. Take the zucchini



2. Cut the zucchini into thin circles



3. Take the chicken eggs



4. Break the chicken eggs into a bowl



5. Take sour cream with a fat content of 20%



6. Take vegetable oil



7. Take salt and ground black pepper



8. Put wheat flour to spices



9. Mix spices and wheat flour



10. Put sour cream with a fat content of 20% in a bowl with eggs



11. Take a whisk



12. Mix the eggs and sour cream until smooth

Courgettes fried in batter "Gifts of summer"



13. Put flour with spices in eggs with sour cream



14. Mix the batter and achieve a good density of



15. We put a frying pan with vegetable oil on the fire



16. We dip the courgettes into the batter before placing them in the pan



17. Put a layer of courgettes in a frying pan, fry



18. Turn over the courgettes and fry on the second side



19. Put the fried courgettes in a bowl



20. We put the next layer of courgettes in a frying pan, fry



21. Turn over the courgettes and fry on the second side



22. Fried courgettes put in a bowl



23. Fry the whole courgettes



24. We serve it on the table