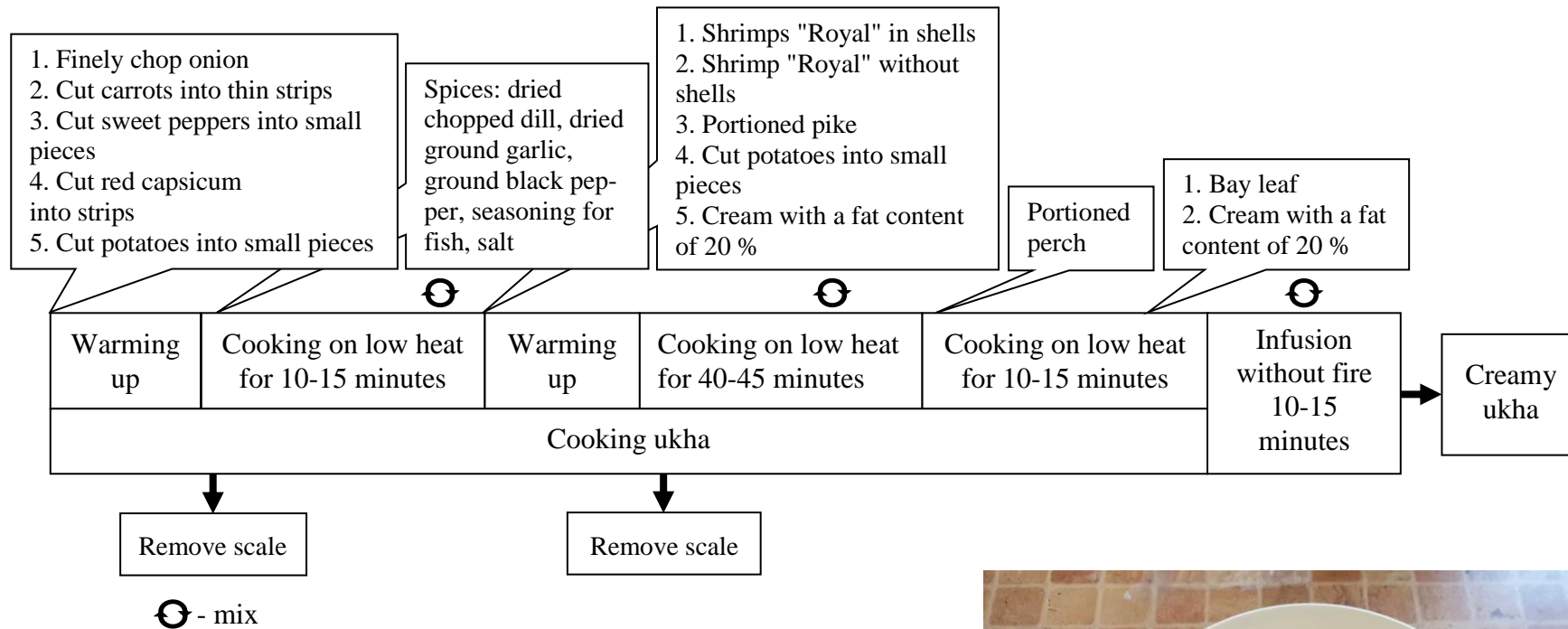


Creamy ukha with shrimp "Meeting friends" (khurs.ru - 2023)



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| <ol style="list-style-type: none"> 1. Pike – 2.5-3 kg 2. Perch – 0.5-1 kg 3. Shrimp "Royal" with shells – 400 g 4. Shrimp "Royal" without shells – 500 g 5. Potatoes – 2-2.5 kg 6. Onion – 250-300 g 7. Red and yellow sweet peppers – 1+1 pcs. 8. Red capsicum – 1 pc. 9. Carrots – 1-2 pcs. | <ol style="list-style-type: none"> 10. Small red tomatoes – 7-10 pcs. 11. Chicken eggs – 4 pcs. 12. Dried ground garlic – 0.5 teaspoons 13. Dried dill greens – 1 tablespoon 14. Ground black pepper – 1 teaspoon 15. Seasoning for fish – 1 teaspoon 16. Salt – 4-4.5 tablespoons 17. Water – 10-11 liters |
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Creamy ukha with shrimp "Meeting friends"



1. We catch pike and perch, clean and cut into portions



2. Defrost shrimp "Royal" in the shell



3. Defrost shrimp "Royal" without shells



4. Peel potatoes



5. Cut the potatoes into medium pieces



6. Take the sweet pepper



7. Cut the red capsicum into strips



8. Cut the red sweet pepper into small pieces



9. Cut sweet yellow pepper small



10. Take carrots



11. We cut carrots into thin strips



12. We take small red tomatoes

Creamy ukha with shrimp "Meeting friends"



13. Cut red tomatoes into thin slices



14. Peel onion



15. Cut onion finely



16. Take chicken eggs



17. Beat out the chicken eggs into a mug and beat them



18. Take cream with a fat content of 20%



19. We make up the proportions of spices



20. We put a pot of water on the fire



21. Put the onion in a saucepan



22. Put carrots in a saucepan



23. Put sweet peppers in a saucepan



24. Put potatoes in a saucepan

Creamy ukha with shrimp "Meeting friends"



25. After boiling, remove the scale, put the spices



26. Put the shrimp in shells in a saucepan



27. Put the shrimp without shells in a saucepan



28. Put the portion pike in a saucepan



29. Measure out the first portion of cream



30. Pour the cream into a saucepan



31. Mix



32. Cook on low heat



33. Put the portioned perch in a saucepan



34. Put the bay leaf in a saucepan



35. Pour the second part of the cream into a saucepan, insist without fire



36. We serve ukha on the table