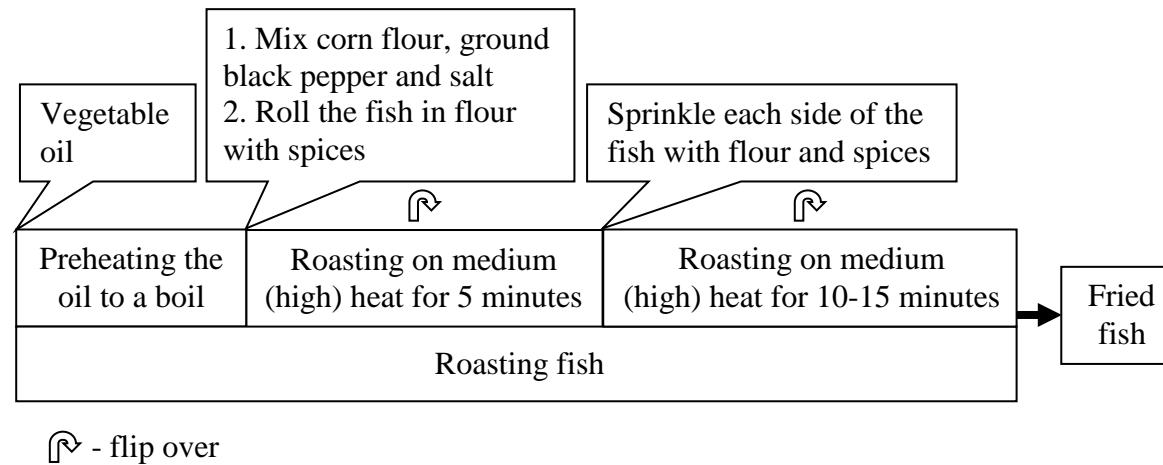


## Fried river fish "Crispy" (khurs.ru – 2019)



1. River fish (bream, rudd, perch) – 2-2.3 kg
2. Corn flour – 6-7 tablespoons
3. Ground black pepper – 0.5 teaspoons
4. Salt – 1 tablespoon
5. Vegetable oil – 170-180 g



## Fried river fish "Crispy"



1. Clean and gut the fish



2. Take corn flour, black pepper and salt



3. Mix spices and flour



4. Take vegetable oil



5. Carefully roll the fish in flour with spices



6. Put the fish in boiling oil and fry on medium (high) heat



7. Turn the fish over and fry on medium (high) heat



8. Turn the fish over, sprinkle with flour with spices, fry



9. Turn the fish over, sprinkle with flour and spices, fry



10. Fry the fish over medium heat until crisp



11. We put the fried fish on a plate



12. We serve the finished fish on the table