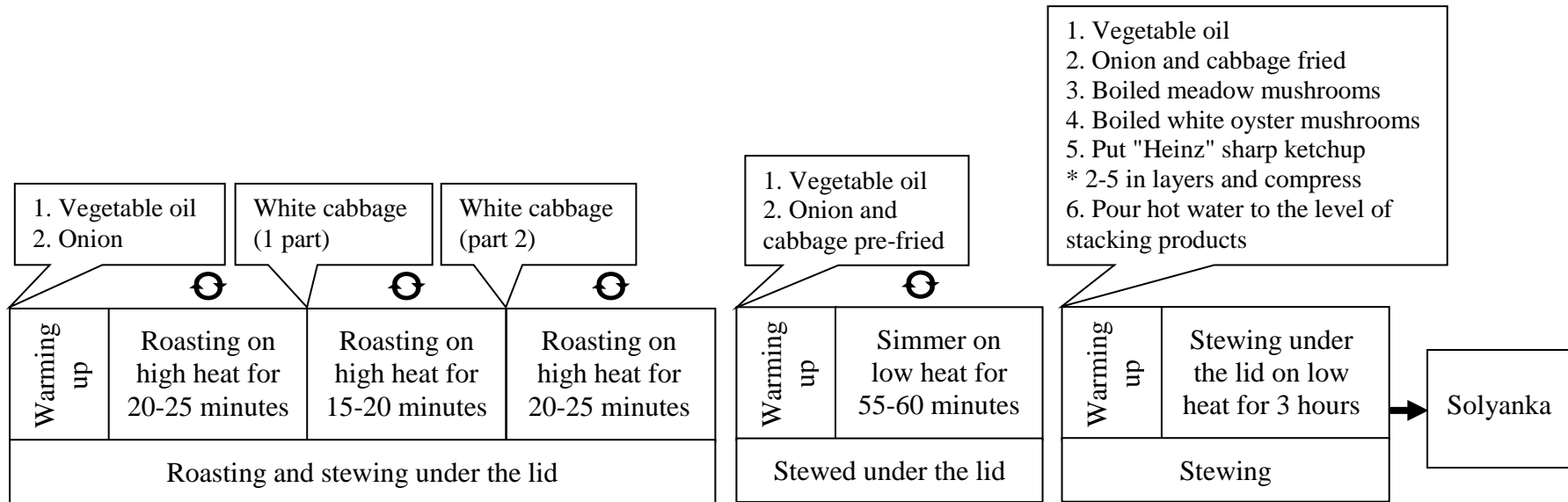


Solyanka mushroom "Yaroslavka" (khurs.ru - 2023)



⊕ - mix

1. Boiled meadow champignons – 0.7-0.8 kg
2. Boiled white oyster mushrooms – 0.4-0.45 kg
3. Onion – 1.6-1.7 kg
4. White cabbage – 2.4-2.5 kg
5. Heinz hot ketchup – 600-640 g
6. Vegetable oil – 70-80 g
7. Hot water – 0.5-0.7 l



Solyanka mushroom "Yaroslavka"



1. We take boiled meadow champignons



2. We take boiled white oyster mushrooms



3. We take white cabbage



4. We cut white cabbage coarsely



5. Peel the onion



6. Cut the onion into large squares



7. Take the sharp ketchup "Heinz"



8. Take vegetable oil



9. Put the frying pan on the fire



10. Pour vegetable oil into the frying pan



11. Put the onion in the frying pan



12. Mix the contents of the pan

Solyanka mushroom "Yaroslavka"



13. Cover the pan with a lid, fry on high heat



14. Put the first part of the cabbage in the pan, fry on high heat



15. Cover the pan with a lid, let the cabbage decrease in size



16. Remove the lid



17. Put the second part of the cabbage, simmer over high heat



18. Cover the pan with a lid, let the cabbage decrease in size



19. Remove the lid and mix



20. We put a wok with vegetable oil on the fire



21. Put the fried cabbage with onion in the wok



22. Mix the contents of the wok



23. Cover the wok with a lid and simmer on low heat



24. Take a saucepan, pour vegetable oil

Solyanka mushroom "Yaroslavka"



25. Lay out a layer of stewed cabbage and onions



26. We lay a layer of boiled meadow champignons



27. We lay a layer of boiled white oyster mushrooms



28. We put part of the ketchup



29. Lay out a layer of stewed cabbage and onions



30. We lay a layer of boiled meadow champignons



31. We lay a layer of boiled white oyster mushrooms



32. We put part of the ketchup



33. Fill the pan, compress it, pour hot water



34. Cover the saucepan with a lid and simmer on low heat



35. Solyanka is ready



36. We serve it on the table