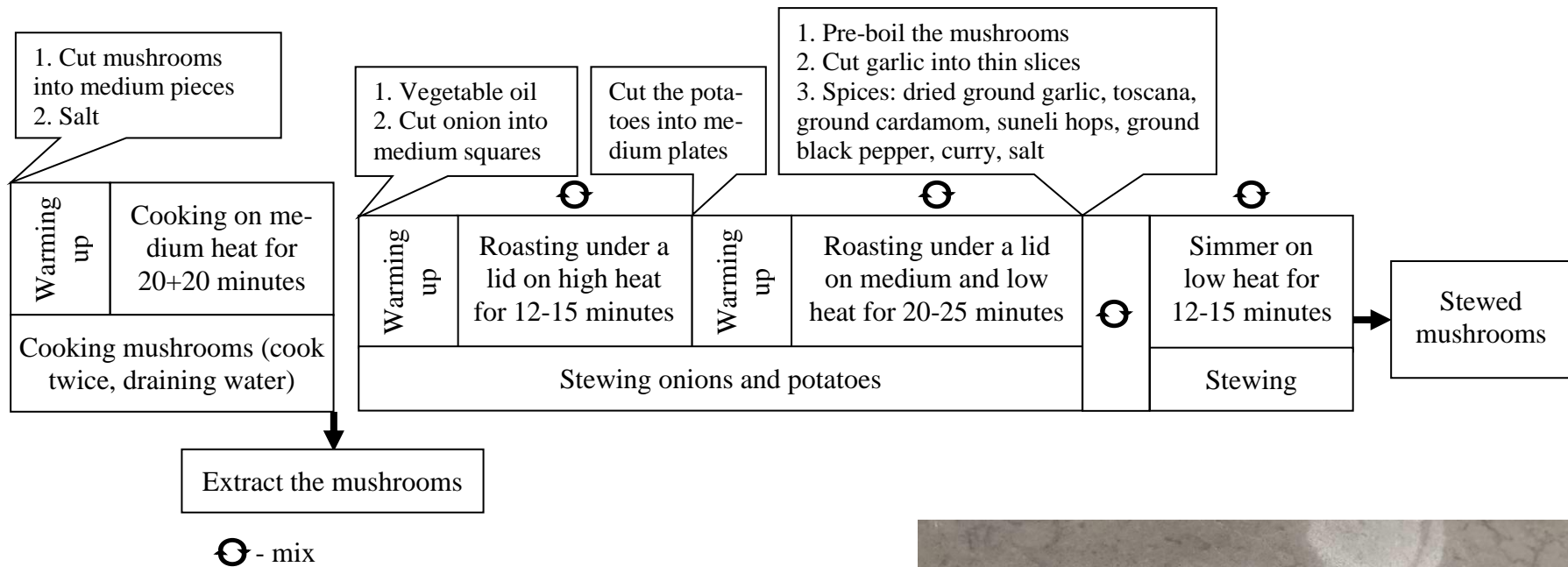


Stewed Lepista nuda with potatoes "A local delicacy" (khurs.ru - 2019)



1. Lepista nuda – 1.2-1.3 kg
2. Potatoes – 2 kg
3. Onion – 1 kg
4. Garlic – 0.3-0.5 heads
5. Vegetable oil – 120-150 g
6. Dried ground garlic – 1 tablespoon
7. Toscana – 1 tablespoon
8. Ground black pepper – 0.5 teaspoons
9. Ground cardamom – 0.5 teaspoons
10. Hops-suneli – 0.5 teaspoons
11. Curry – 0.5 teaspoons
12. Salt – 1 tablespoon
13. Water – 2 +2 liters (for cooking mushrooms)



Stewed Lepista nuda with potatoes "A local delicacy"



1. Take potatoes



2. Peel and cut potatoes with medium plates



3. Take onions



4. Peel and cut onions with medium squares



5. We collect, clean and wash the Lepista nuda



6. We cut the Lepista nuda into medium pieces



7. We clean and cut the garlic with thin plates



8. We measure the proportions of spices



9. Mix spices



10. Take vegetable oil



11. Cook mushrooms twice in salted water, put on a plate



12. Put the frying pan on the fire, pour vegetable oil and put the onion

Stewed Lepista nuda with potatoes "A local delicacy"



13. Fry the onion on high heat under the lid



14. Stir occasionally



15. Put the potatoes in the pan



16. Mix the onion and potatoes



17. Stir occasionally, fry over medium heat under the lid



18. Put the garlic in a frying pan



19. Put the spices in the pan



20. Mix the contents of the pan



21. Put the mushrooms in a frying pan



22. Mix the contents of the frying pan



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



24. We serve it on the table