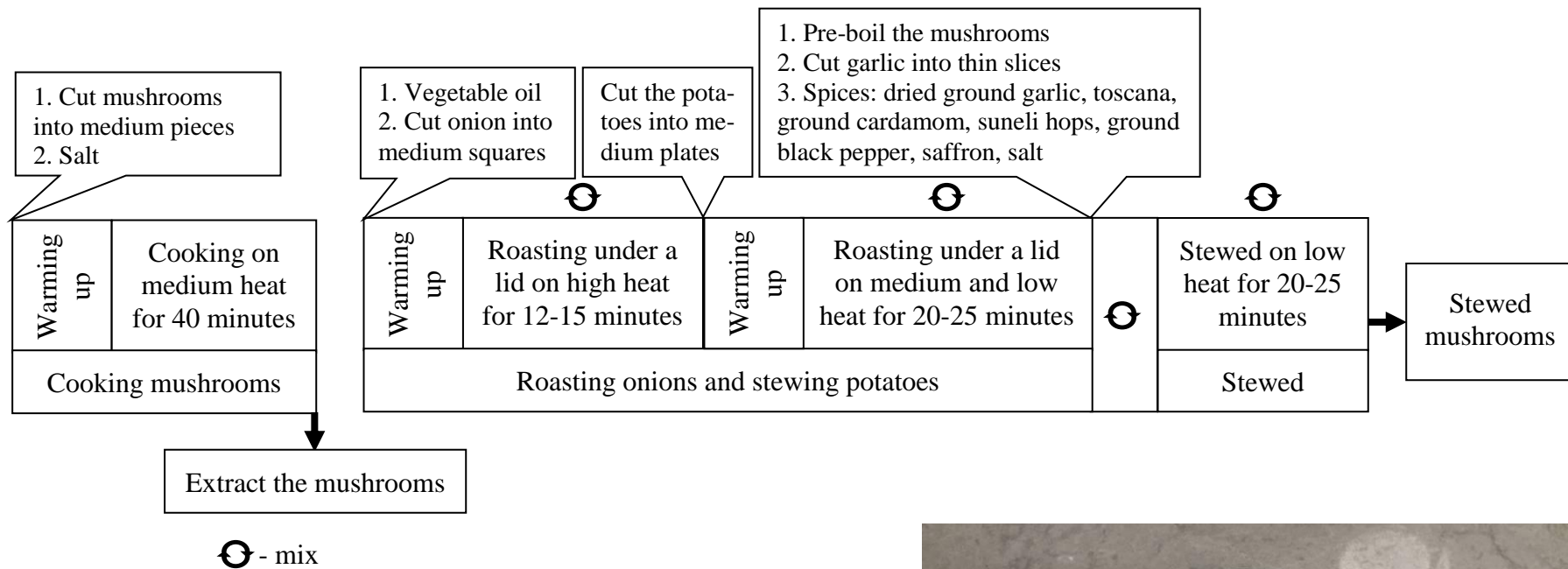


Stewed oyster mushrooms with potatoes "Premiere" (khurs.ru - 2019)



1. Oyster mushrooms – 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 oyster mushrooms with potatoes "Premiere"



1. Take oyster mushrooms



2. Wash and cut oyster mushrooms into medium pieces



3. Take potatoes



4. Peel potatoes



5. Cut potatoes with medium plates



6. Take onion



7. Peel onion



8. Cut onion with medium squares



9. Take garlic



10. Peel the garlic cloves



11. Cut the garlic cloves into thin plates



12. We measure the proportions of spices

Stewed oyster mushrooms with potatoes "Premiere"



13. Mix the spices



14. Take vegetable oil



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



16. Put a saucepan with water and oyster mushrooms on the fire



17. Put salt in a saucepan, remove the foam, cook over medium heat



18. Boiled oyster mushrooms spread on a plate



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



20. Put the onion in the frying pan



21. Fry onion on high heat under the lid



22. Stir occasionally, fry until the onion is golden



23. Put the potatoes in a frying pan



24. Mix the contents of the pan

Stewed oyster mushrooms with potatoes "Premiere"



25. Simmer under the lid over medium heat



26. Periodically stir



27. Put oyster mushrooms in the pan



28. Put garlic and spices in the pan



29. Mix the contents of the frying pan



30. Simmer under the lid on low heat, periodically stir



31. We serve



32. Add sour cream