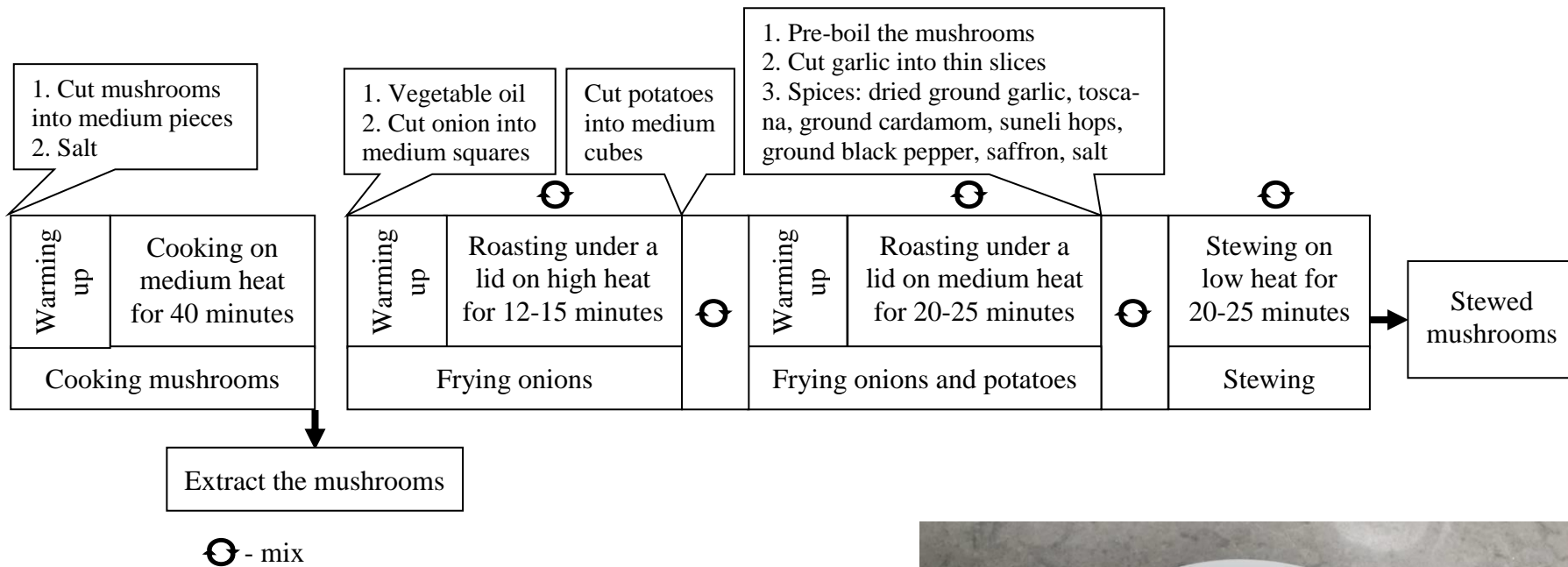


Stewed oyster mushrooms with potatoes "Fragrant mushrooms" (khurs.ru - 2019)



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 (for cooking mushrooms) + 0.8-1 tablespoon (for frying)
13. Water – 2.5 liters (for cooking mushrooms)



Stewed oyster mushrooms with potatoes "Fragrant mushrooms"



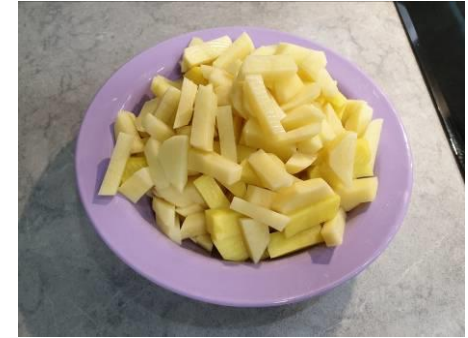
1. Wash and cut oyster mushrooms with medium pieces



2. Peel and cut onions with medium squares



3. Peel potatoes



4. Cut potatoes with medium cubes



5. Peel the garlic cloves



6. Cut the garlic cloves into thin plates



7. Measure the proportions of spices



8. Mix the spices



9. Take vegetable oil



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



11. Cook oyster mushrooms in salted water



12. We put the boiled oyster mushrooms on a plate

Stewed oyster mushrooms with potatoes "Fragrant mushrooms"



13. Put a frying pan with vegetable oil on the fire



14. Put onions in a frying pan, fry on high heat



15. Periodically stir the onion fry until golden brown



16. Put the potatoes in the pan



17. Put garlic in a frying pan, mix the contents



18. Cover the pan with a lid, fry over medium heat



19. Periodically stir, brown the potatoes



20. We put boiled oyster mushrooms in a frying pan



21. Put the spices in a frying pan, mix the contents



22. Simmer under the lid on low heat, stir occasionally



23. We serve on the table, stir occasionally



24. Add sour cream