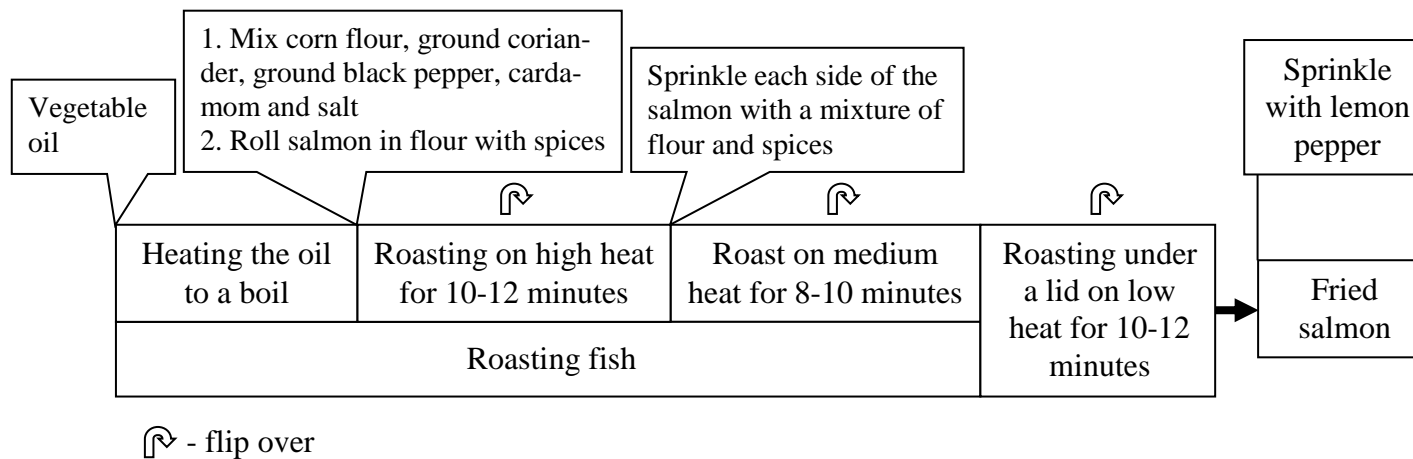


Fried salmon "Kolsky" (khurs.ru - 2020)



1. Salmon – 1.3-1.5 kg
2. Corn flour – 4-5 tablespoons
3. Ground coriander – 0.35-0.4 tablespoons
4. Ground black pepper – 0.35-0.4 teaspoons
5. Cardamom – 0.2-0.25 teaspoons
6. Lemon pepper with a mill
7. Salt – 0.4-0.5 tablespoons
8. Vegetable oil – 60-65 g



Fried salmon "Kolsky"



1. We take salmon



2. We clean and cut salmon in portions



3. We take corn flour



4. We measure spices and corn flour



5. Mix spices and flour



6. Take lemon pepper with a mill



7. Take vegetable oil



8. Put a frying pan with oil on fire



9. Roll the salmon in flour with spices



10. Put the salmon, rolled in flour, in a frying pan



11. Fry the salmon on both sides over high heat



12. Sprinkle with the mixture and fry on medium heat on both sides

Fried salmon "Kolsky"



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



14. Turn the salmon over for even roasting



15. Put the fried salmon on a plate



16. Serve the fried salmon on the table, sprinkle with lemon pepper