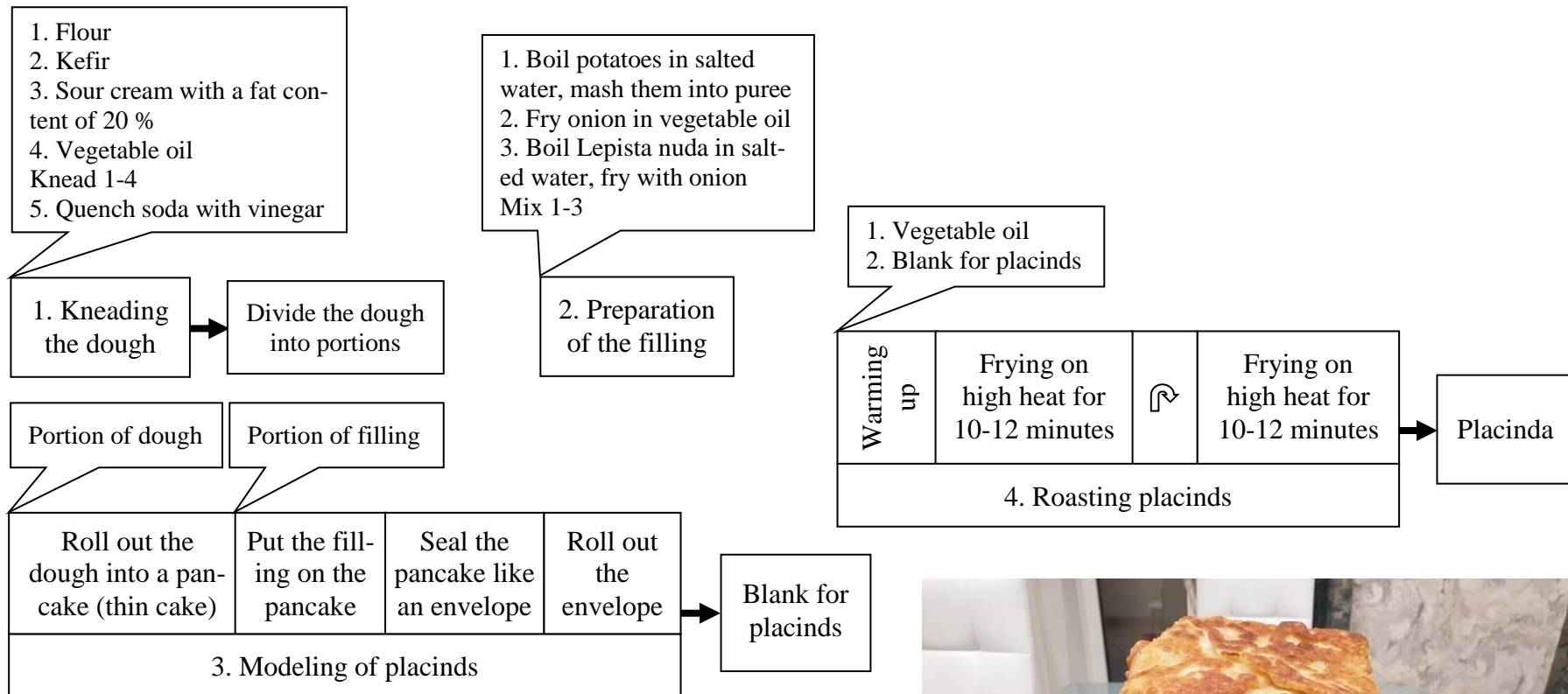


Placinda with potatoes and mushrooms "Zelenogradskaya 3" (khurs.ru - 2021)



↺ - flip over

1. Wheat flour
2. Potatoes
3. Onion
4. Lepista nuda
5. Baking soda
6. Vinegar
7. Vegetable oil
8. Kefir
9. Sour cream with a fat content of 20 %
10. Salt



Placinda with potatoes and mushrooms "Zelenogradskaya 3"



1. Take wheat flour



2. Take Lepista nuda



3. Peel potatoes



4. Peel onions



5. Cut onions into medium squares



6. Take kefir



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



8. Take vinegar



9. Take baking soda



10. Take vegetable oil



11. Knead flour, kefir, sour cream and vegetable oil



12. Put the soda and pour the vinegar into a mug, extinguish the soda

Placinda with potatoes and mushrooms "Zelenogradskaya 3"



13. Quickly pour the slaked soda into the dough and knead again



14. Divide the dough into measured portions of



15. Cook potatoes



16. Mash potatoes on mashed potatoes



17. Put *Lepista nuda* and salt in a saucepan



18. Cook *Lepista nuda* on low heat



19. Put the boiled *Lepista nuda* in a plate



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



21. Put the onion in a frying pan



22. Fry the onion over high heat, mix



23. Fry the onion to an ochre hue



24. Put the boiled *Lepista nuda* in a frying pan

Placinda with potatoes and mushrooms "Zelenogradskaya 3"



25. Mix the contents of the frying pan



26. Fry Lepista nuda with onions over high heat



27. Put fried mushrooms with onions in mashed potatoes



28. Mix mushrooms with onions and mashed potatoes



29. Roll out the portion dough into a pancake (thin cake)



30. Put a portion of the filling on the pancake (cake)



31. Alternately fold the edges of the pancake (placinda) into an envelope



32. We give the placinda a flat shape with a rolling pin



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



34. Put placinda in boiling oil and fry



35. Turn the placinda over and fry it on the other side



36. We serve placinda on the table