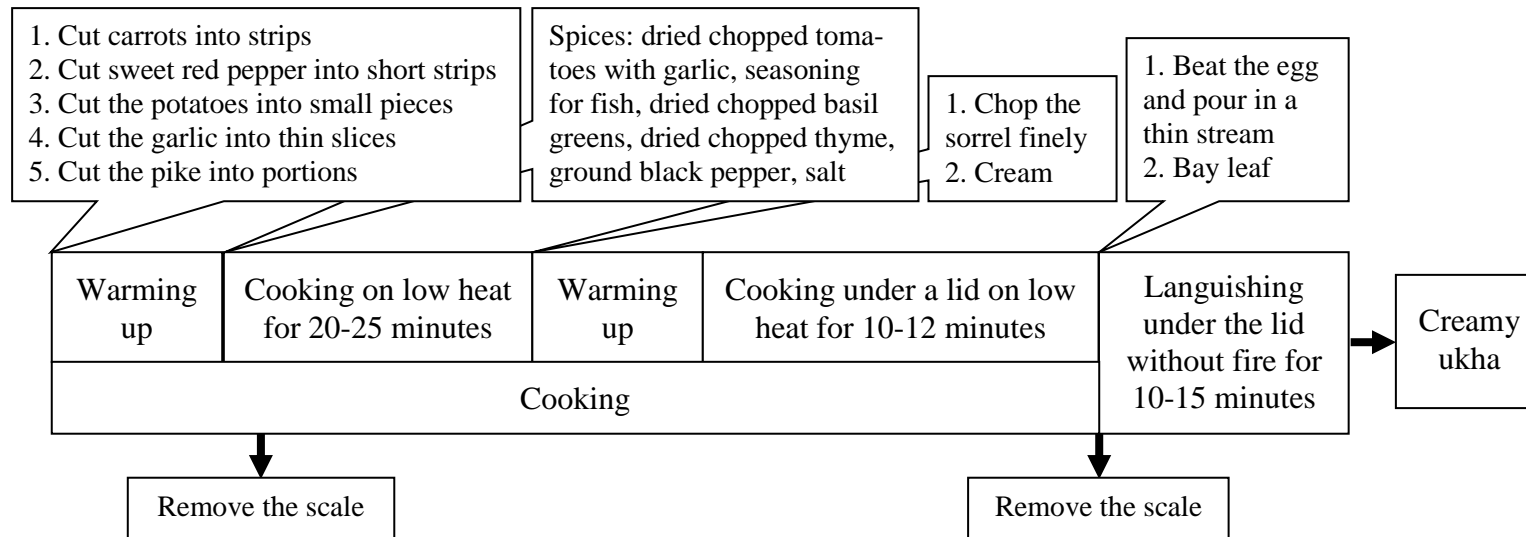


Creamy ukha "Predzimye" (khurs.ru - 2023)



1. Pike – 2 medium-sized
2. Potatoes – 0.45-0.5 kg
3. Carrots – 45-50 g
4. Sweet red pepper – 75-100 g
5. Garlic – 2-3 cloves
6. Sorrel – 45-50 g
7. Chicken egg – 1 pc.
8. Cream with a fat content of 33%
9. Dried tomatoes with garlic, chopped – 0.75-1 tablespoon
10. Seasoning for fish – 0.5 teaspoons
11. Dried chopped basil greens – 0.5 teaspoons
12. Dried crushed thyme – 0.2 teaspoons
13. Ground black pepper – 0.2 teaspoons
14. Salt – 0.9-1.0 tablespoons
15. Bay leaf – 4-5 pcs.
16. Water – 1.2-1.3 liters



Creamy ukha "Predzimye"



1. Catch a pike



2. Peel and carve the pike in portions



3. Peel the potatoes



4. Cut the potatoes small



5. Take the sweet red pepper



6. Cut the sweet red pepper into short thick strips



7. Take the sorrel



8. Cut the sorrel finely



9. Peel the carrots



10. Cut the carrots into strips



11. Take the garlic



12. Cut the garlic into thin slices

Creamy ukha "Predzimye"



13. Take a chicken egg 14. Beat out the chicken egg in a mug



14. Break a chicken egg into a mug



15. Beat the chicken egg



16. Take the cream with a fat content of 33%



17. Pour the cream into a mug



18. We make up the proportions of spices



19. Put a pot of water on the fire for



20 minutes. Put the carrots in a saucepan



21. Put the sweet red pepper in a saucepan



22. Put the potatoes in a saucepan



23. Put the garlic in a saucepan



24. Put the pike in a saucepan

Creamy ukha "Predzimye"



25. Add water



26. After boiling, remove the scale



27. Put the spices in a saucepan



28. Cook over low heat



29. Put the sorrel in a saucepan



30. Pour the cream into a saucepan



31. Cover the saucepan with a lid, cook over low heat



32. Removing the scale



33. Pour the beaten egg into a saucepan in a thin stream



34. Put the bay leaf in a saucepan



35. Cover the saucepan with a lid, stand without heating



36. We serve it on the table