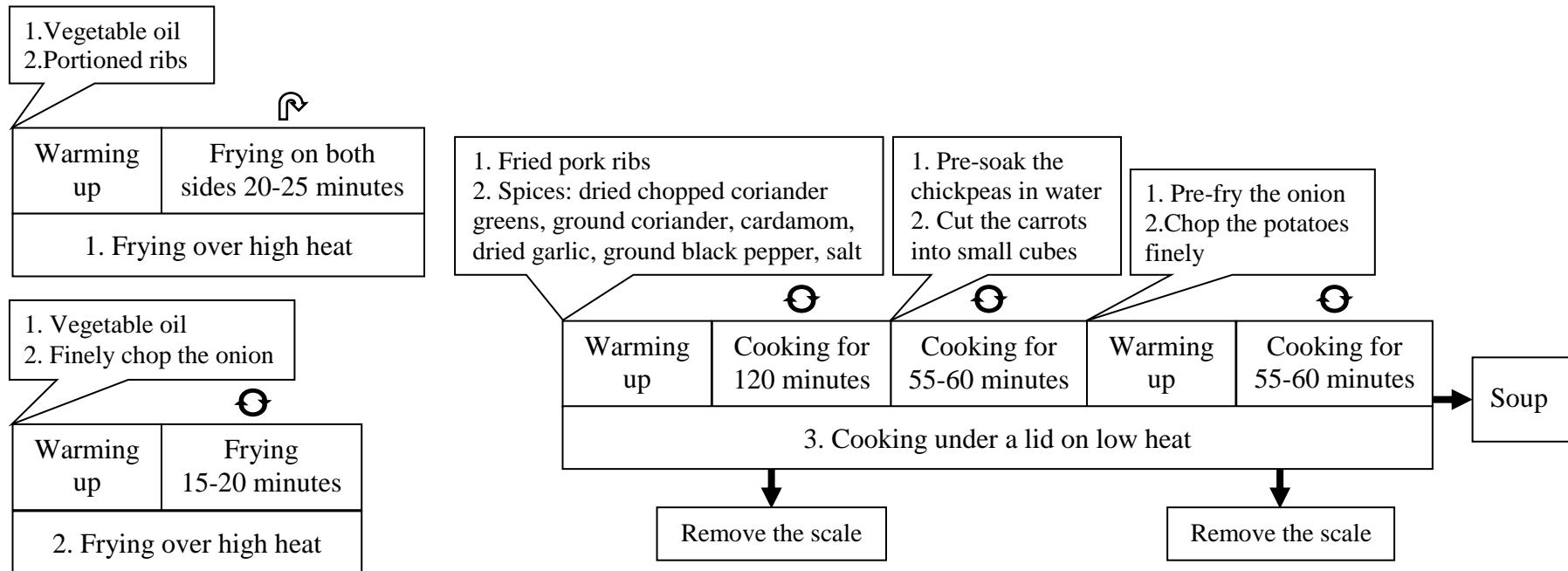


Pea soup with pork ribs "Golden peas" (khurs.ru - 2024)



⊕ - mix, ↺ - flip over

1. Pork ribs – 1.7-1.8 kg
2. Dried chickpeas – 350 g
3. Potatoes – 1 kg
4. Carrots – 100 g
5. Onion – 2-3 onions
6. Dried mushrooms - curly gryphola – 20 g
7. Dried chopped coriander greens– 1-1.5 tablespoons
8. Ground coriander – 0.5-0.6 tablespoons
9. Cardamom – 0.7-0.8 teaspoons
10. Dried crushed garlic – 0.7-0.8 tablespoons
11. Ground black pepper – 0.3-0.4 teaspoons
12. Salt – 1.3-1.5 tablespoons
13. Vegetable oil – 80-90 g
14. Water – 3.2-3.6 liters



Pea soup with pork ribs "Golden peas"



1. Take pork ribs, divided into small portions



2. Take chickpeas



3. Soak chickpeas in water



4. Take dried mushrooms - curly gryphola



5. Chop the curly gryphola



6. Soak the curly gryphola in water



7. Peel the carrots



8. Cut the carrots into small cubes



9. Peel the potatoes



10. Cut the potatoes finely



11. Peel the onion



12. Cut the onion finely

Pea soup with pork ribs "Golden peas"



13. Take vegetable oil



14. Make up the proportions of spices



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



16. Put a layer of ribs in the pan, fry over high heat



17. Turn the ribs over, fry over high heat



18. Put the ribs fried to a golden brown on a plate



19. Fry all the ribs and let the oil drain to the bottom of the 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 until it turns ochre



23. Put a saucepan with water on the fire



24. Put the fried ribs in a saucepan

Pea soup with pork ribs "Golden peas"



25. After boiling, remove the scale



26. Put the spices in a saucepan



27. Put the pre-soaked mushrooms in a saucepan



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



29. Remove the lid, put the pre-soaked chickpeas



30. Put the carrots in a saucepan



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



32. Remove the lid, put the fried onion in a saucepan



33. Put the potatoes in a saucepan, after boiling, remove the scale



34. Cover the pan with a lid, cook over low heat



35. The soup is ready



36. We serve it on the table