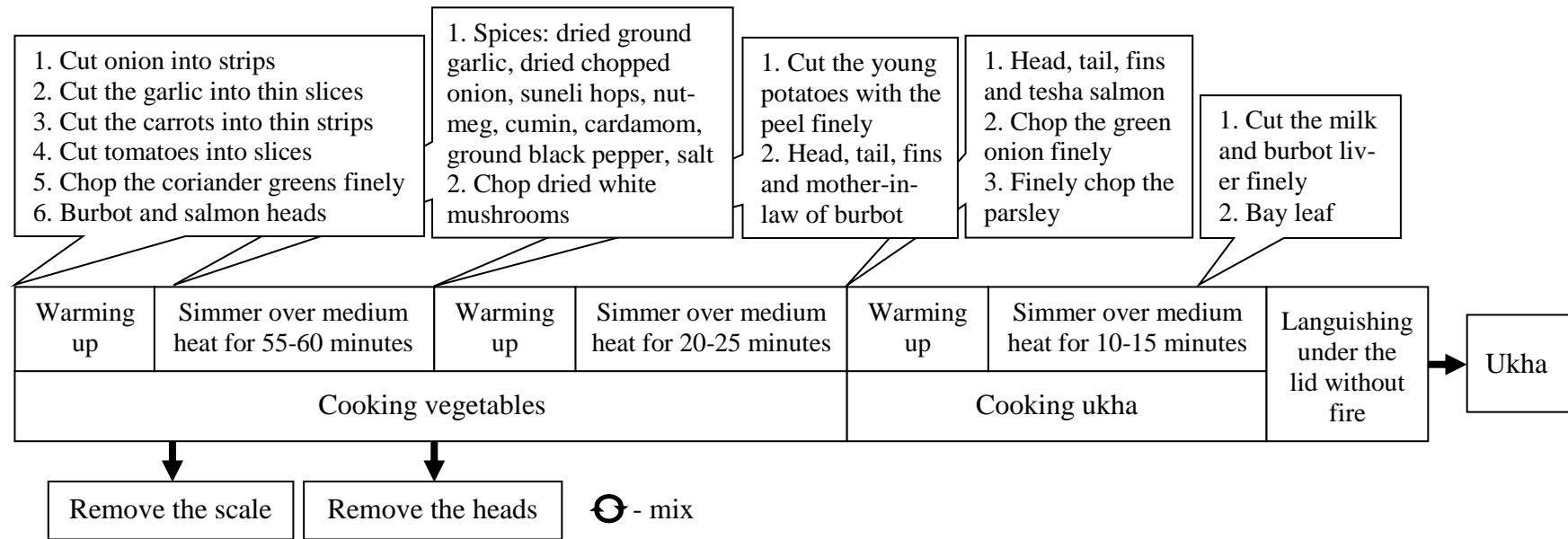


## Ukha with burbot and salmon "Rich" (khurs.ru - 2019)



1. Salmon – head, tail, fins and tesha – 0.6-0.7 kg
2. Burbot – head, tail, fins and tesha – 0.6-0.7 kg
3. Liver and burbot milk
4. Young potatoes – 1-1.2 kg
5. Tomatoes – 0.7-0.8 kg
6. Carrots – 0.5-1 pcs.
7. Onion – 1-2 pcs.
8. Garlic – 4-6 cloves
9. Dried white mushrooms
10. Green onion – 1.5 tablespoons
11. Coriander greens – 1 bunch
12. Parsley greens – 1 bunch
13. Dried ground garlic – 0.7-1 table-spoon
14. Dried chopped onion – 0.7-1 table-spoon
15. Hops-suneli – 0.5 teaspoons
16. Nutmeg -0.7-0.5 teaspoons
17. Cumin – 0.3-0.5 teaspoons
18. Cardamom – 0.3-0.5 teaspoons
19. Ground black pepper – 0.3 tea-spoons
20. Bay leaf
21. Salt – 1-1.5 tablespoons
22. Water – 2-2.5 liters



## Ukha with burbot and salmon "Rich"



1. Take the head, tail, fins and teshas burbot



2. Cut the liver and milk burbot finely



3. Take the head, tail, fins and teshas salmon



4. Take the potatoes



5. Cut the new potatoes with the peel finely



6. Take the carrots



7. Cut the carrots into thin strips



8. Take the tomatoes



9. Cut tomatoes into slices



10. Take onion



11. Cut onion into strips



12. Take dried white mushrooms



## Ukha with burbot and salmon "Rich"



13. Chop the dried mushrooms



14. Peel and cut the garlic into thin slices



15. Take the green onion



16. Chop the green onion finely



17. Take parsley greens



18. Cut the parsley greens finely



19. Take the coriander greens



20. Cut the coriander greens finely



21. We make up the proportions of spices



22. Put a saucepan with water on the fire, put the onion and garlic



23. Put the carrots in a saucepan



24. Put the tomatoes in a saucepan



## Ukha with burbot and salmon "Rich"



25. Put the coriander greens in a saucepan



26. Put the heads of burbot and salmon in a saucepan, cook over medium heat



27. Remove the scale, put the spices in a saucepan



28. Put the chopped mushrooms in a saucepan, cook over medium heat



29. Take out the heads, put the potatoes in a saucepan



30. Put the head, tail, fins and teshu burbot in a saucepan



31. Put the head, tail, fins and teshu salmon in a saucepan



32. Put the green onion and parsley in a saucepan



33. Put the liver and burbot milk in a saucepan



34. Put the bay leaf in a saucepan



35. Turn off the fire, simmer under the lid



36. We serve ukha on the table