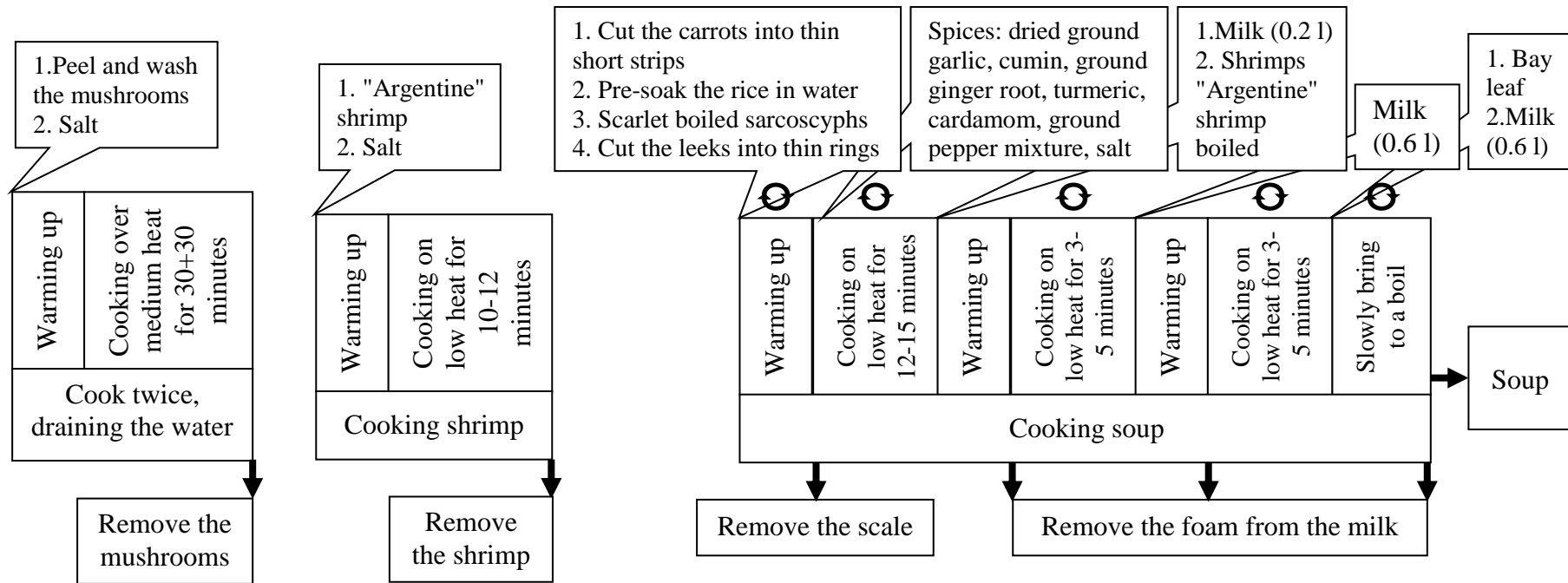


## Milk soup with shrimp and scarlet sarcoscypha "Spring fantasy" (khurs.ru - 2020)



1. "Argentine" shrimp – 0.9 kg
2. Scarlet sarcoscyphs – 400-450 g
3. Leek - 1 pc.
4. Carrots – 100 g
5. Basmati Extra long grain rice
6. Seasoning for seafood – 2 tablespoons
7. Dried ground garlic – 0.5 tablespoons
8. Cumin – 0.5-0.7 teaspoons
9. Ground ginger root – 0.5-0.7 teaspoons
10. Turmeric – 0.5-0.7 teaspoons
11. Ground pepper mixture – 0.5-0.7 teaspoons
12. Cardamom – 0.3-0.5 teaspoons
13. Salt – 1 + 2 + 1-1.5 tablespoons
14. Bay leaf
15. Milk – 1.4 liters
16. Water – 2-2,5 + 2-2,5 + 1,5-2 l

⊗ - mix



## Milk soup with shrimp and scarlet sarcoscypha "Spring fantasy"



1. Take the "Argentine" shrimps



2. Defrost the "Argentine" shrimps



3. Clean and wash the scarlet sarcoscypha



4. Peel the carrots



5. Cut the carrots into thin short strips



6. Take the leeks



7. Cut the leeks into thin rings



8. Measure the long-grain rice "Basmati Extra"



9. Soak Basmati Extra long-grain rice in water



10. Measure seasoning for seafood



11. Measure salt (for cooking shrimp)



12. We make up the proportions of spices

## Milk soup with shrimp and scarlet sarcoscypha "Spring fantasy"



13. Take milk



14. Put a pot of water on the fire



15. Put the scarlet sarcoscyphs and salt in a saucepan, cook twice



16. We put the boiled scarlet sarcoscyphs on a plate



17. Put a pot of water on the fire



18. Put the shrimp, seasoning and salt in a saucepan, cook



19. We put the boiled "Argentine" shrimps on a plate



20. Put a pot of water on the fire



21. Put the carrots in a saucepan



22. Put the Basmati Extra rice in a saucepan



23. Put the boiled scarlet sarcoscyphs in a saucepan



24. Put the leeks in a saucepan

## Milk soup with shrimp and scarlet sarcoscypha "Spring fantasy"



25. Stir the contents of the saucepan, cook over low heat



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



27. Stir the contents of the pan



28. Pour the first portion of milk (0.2 liters) into a saucepan



29. Stir the contents of the pan



30. Put the boiled "Argentine" shrimps in a saucepan



31. Pour the second portion of milk (0.6 liters) into a saucepan, stirring



32. Remove the foam from the milk from the surface of the soup



33. Pour the third portion of milk (0.6 liters) into a saucepan, stirring.



34. Put the bay leaf in a saucepan, cook over low heat



35. Remove the foam from the milk from the surface of the soup



36. Serve