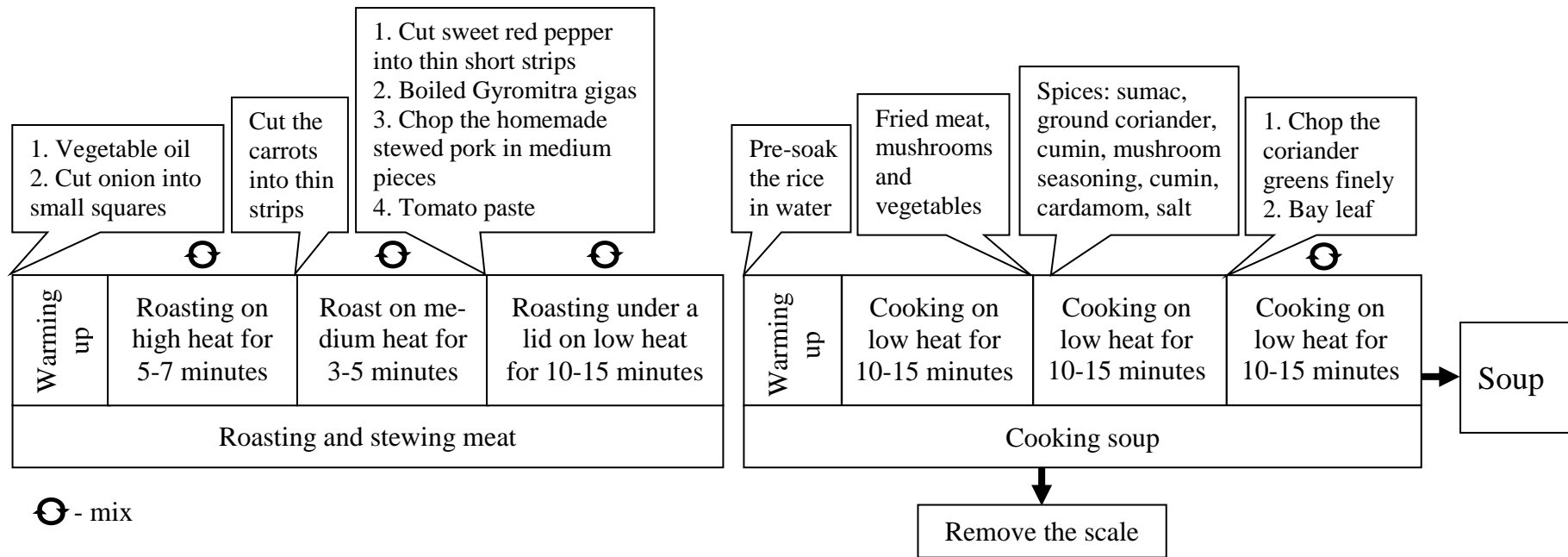


Soup with homemade stew and Gyromitra gigas "Aspen Forest" (khurs.ru - 2020)



- | | |
|-----------------------------------------|--------------------------------------------|
| 1. Homemade stewed pork (neck) – 0.7 kg | 11. Ground coriander – 0.5-0.7 teaspoons |
| 2. Boiled Gyromitra gigas – 600 g | 12. Cumin – 0.5-0.7 teaspoons |
| 3. Onion – 200 g | 13. Mushroom seasoning – 0.5-0.7 teaspoons |
| 4. Carrots – 100-150 g | 14. Cumin – 0.5-0.7 teaspoons |
| 5. Sweet red pepper – 250 g | 15. Cardamom – 0.3-0.5 h spoon |
| 6. Basmati Extra rice – 250 g | 16. Salt – 1.5 tablespoons |
| 7. Coriander greens – 40 g | 17. Bay leaf |
| 8. Tomato paste – 3 tablespoons | 18. Water – 2-2.5 liters |
| 9. Vegetable oil – 40-50 g | |
| 10. Sumac – 0.5-0.7 teaspoons | |



Soup with homemade stew and Gyromitra gigas "Aspen Forest"



1. Take boiled Gyromitra gigas



2. Cut pork stewed homemade (neck) into medium pieces



3. Take Basmati Extra rice



4. Soak Basmati Extra rice in water



5. Peel the carrots



6. Cut the carrots into thin strips



7. Take the sweet red pepper



8. Cut the sweet red pepper into thin short strips



9. Peel the onion



10. Cut onion into small squares



11. Take tomato paste



12. Take vegetable oil

Soup with homemade stew and *Gyromitra gigas* "Aspen Forest"



13. Take coriander greens



14. Cut coriander greens finely



15. We make up the proportions of spices



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



17. Put the onion in a frying pan



18. Fry the onion over high heat until golden brown



19. Put the carrots in the pan



20. Stir the contents of the pan, fry over medium heat



21. Put sweet red pepper in a frying pan



22. Mix the contents of the pan



23. Put the boiled *Gyromitra gigas* in the pan



24. Mix the contents of the pan

Soup with homemade stew and *Gyromitra gigas* "Aspen Forest"



25. Put the stewed pork in the pan



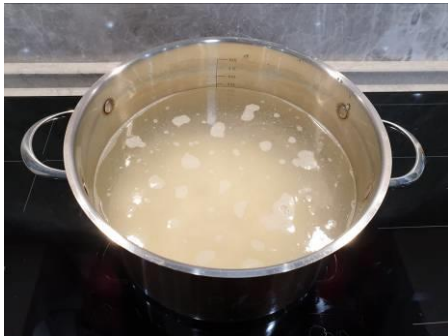
26. Put the tomato paste in the pan



27. Stir the contents of the pan



28. Cover the pan with a lid, fry over low heat



29. Put a saucepan of water on the fire, put the rice, cook



30. Put the fried meat, stitches and vegetables in a saucepan



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



32. Cook over low heat



33. Put the coriander greens in a saucepan



34. Put the bay leaf in a saucepan, mix



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



36. We serve it on the table