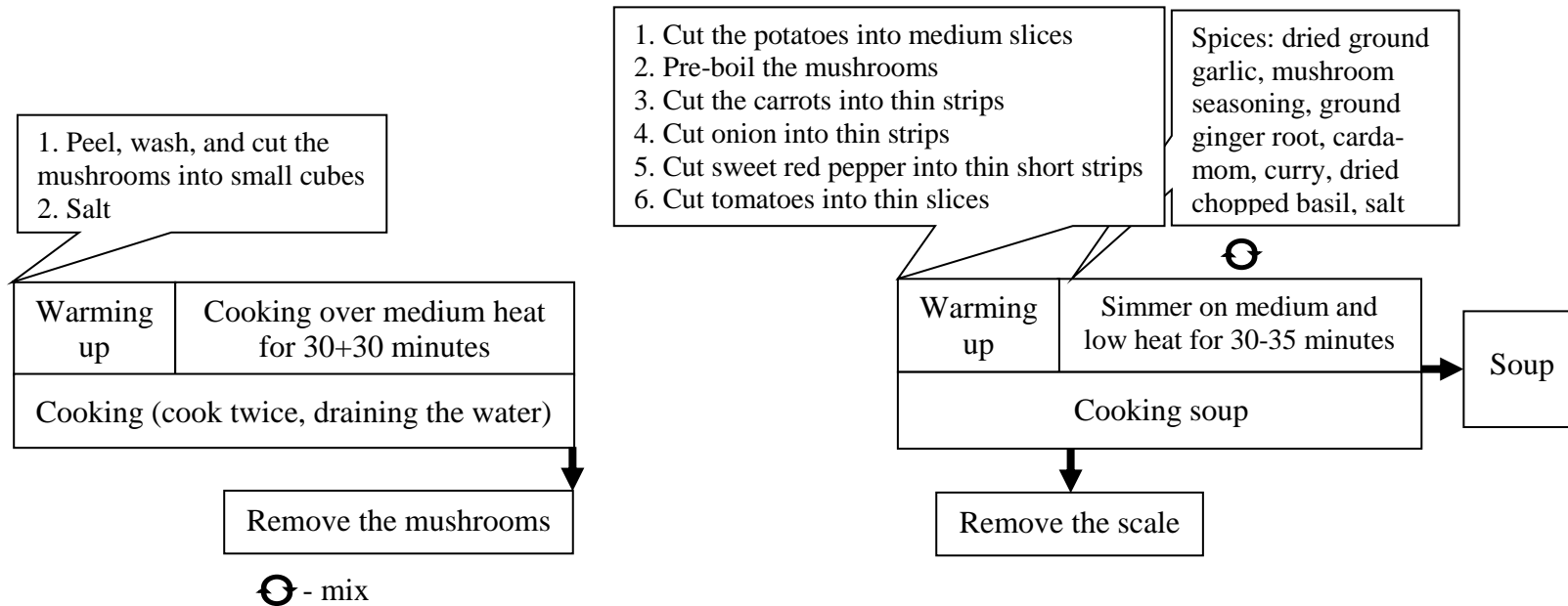


Mushroom soup "Summer" (khurs.ru - 2020)



1. Laetiporus sulphureus – 0.65 kg
2. Potatoes – 0.9-1 kg
3. Onion – 250-300 g
4. Carrots – 150-200 g
5. Sweet red pepper – 200 g
6. Tomatoes – 0.5-0.6 kg
7. Dried chopped basil – 1 tablespoon
8. Mushroom seasoning – 0.5-0.7 tablespoons
9. Dried ground garlic – 0.5 tablespoons
10. Ground ginger root – 0.5-0.7 teaspoons
11. Ground pepper mixture – 0.4-0.5 teaspoons
12. Cardamom – 0.3-0.4 teaspoons
13. Salt – 1 + 1 + 1-1,5 tablespoons (2 cooking mushrooms + cooking soup)
14. Water – 2-2,5 + 2-2,5 + 2-2,5 l (2 cooking mushrooms + cooking soup)



Mushroom soup "Summer"



1. Take *Laetiporus sulphureus*



2. Wash, peel and cut into small cubes *Laetiporus sulphureus*



3. Take potatoes



4. Peel and cut potatoes with medium plates



5. Peel the carrots



6. Cut the carrots into thin strips



7. Take the tomatoes



8. Cut the tomatoes into thin slices



9. Take sweet red pepper



10. Cut the sweet red pepper into short strips



11. Peel the onion



12. Cut the onion into thin strips

Mushroom soup "Summer"



13. Makes up the proportions of spices



14. Cook *Laetiporus sulphureus* twice with salt over low heat



15. Put the boiled *Laetiporus sulphureus* on a plate



16. Put a pot of water on the fire, put the potatoes



17. Put the boiled *Laetiporus sulphureus* in a saucepan



18. Put the carrots in a saucepan



19. Put the onion in a saucepan



20. Put the sweet red pepper in a saucepan



21. Put the tomatoes in a saucepan, cook over medium heat



22. Remove the scale and put the spices in a saucepan



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



24. We serve it on the table