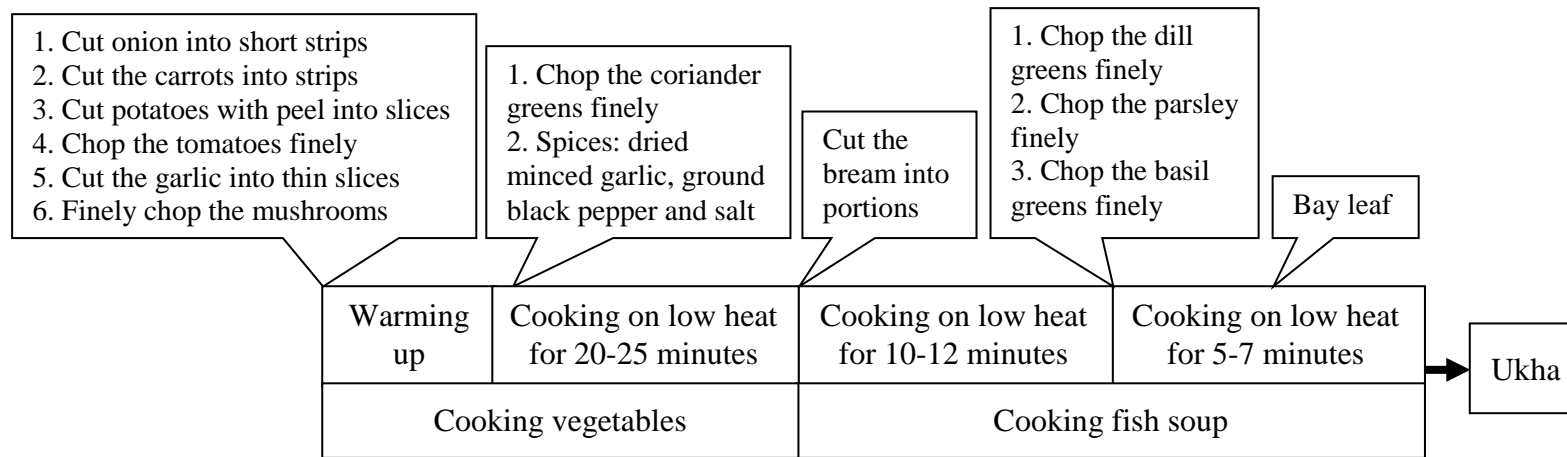


## Ukha with mushrooms "Severnaya Ladoga" (khurs.ru - 2020)



1. Bream – 4 pcs.
2. Young potatoes – 6-7 pcs.
3. Carrots – 1-2 pcs.
4. Red tomatoes – 1 pc.
5. Onion – 1-2 pcs.
6. Leccinum – 4 pcs.
7. Garlic – 5-6 cloves
8. Parsley greens – 1 bunch
9. Basil greens – 1 bunch
10. Coriander greens – 1 bunch
11. Dill greens – 1 bunch
12. Dried crushed garlic – 0.75-1 tablespoon
13. Ground black pepper – 0.3-0.5 teaspoons
14. Bay leaf
15. Vodka – 1 glass
16. Salt – 1 tablespoon
17. Water – 2.5-3 liters

Remove the scale



## Ukha with mushrooms "Severnaya Ladoga"



1. Catching bream



2. Cleaning, butchering and washing bream



3. Collecting Leccinum



4. Cleaning, washing and butchering Leccinum



5. Take vegetables



6. Cut carrots into strips



7. Wash and cut potatoes with peel plates



8. Peel and cut onions into short strips



9. Chop the tomatoes finely



10. Cut garlic into thin slices



11. Prepare spices



12. Take dill, parsley, basil and coriander



## Ukha with mushrooms "Severnaya Ladoga"



13. Cut the greens finely



14. Measure out a glass of vodka



15. Put a saucepan of water on the fire, put the vegetables



16. Put the mushrooms in the saucepan



17. After boiling, remove the scale



18. Put the coriander greens in a saucepan



19. Put the spices in a saucepan, cook over low heat



20. Put the bream in a saucepan, cook over low heat



21. Put the dill, parsley and basil greens in a saucepan



22. Put the bay leaf in a saucepan



23. Pour a glass of vodka into a saucepan



24. We serve fish soup on the table