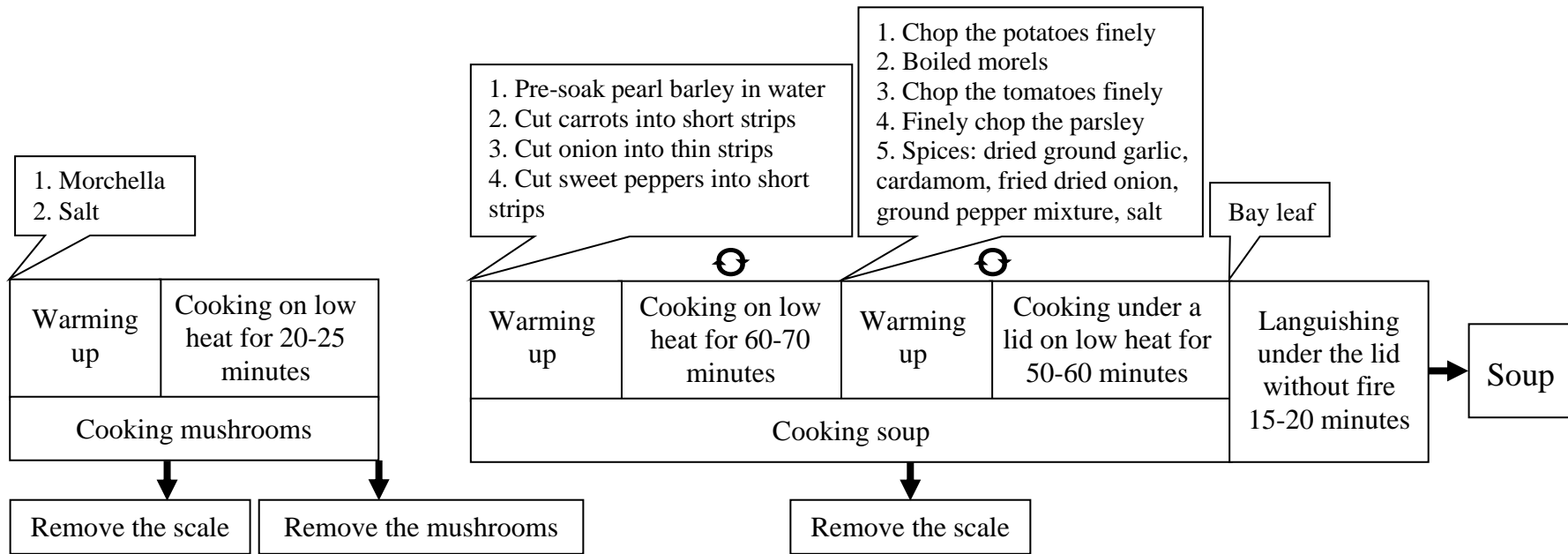


## Soup with Morchella "Spring" (khurs.ru - 2021)



⊗ - mix

1. Morchella – 1.5 kg
2. Potatoes – 1 kg
3. Onion – 2-3 pieces.
4. Carrots – 100 g
5. Tomatoes – 0.5 kg
6. Sweet peppers – 3 colors of 1/2 pcs.
7. Pearl barley – 50 g
8. Parsley greens – 30-35 g
9. Dried ground garlic – 0, 5-0,6 teaspoons
10. Cardamom – 0.6-08 teaspoons
11. Fried dried onion – 1.5-2 tablespoons
12. Ground pepper mixture – 0.3-0.35 teaspoons
13. Salt – 1-1,5 + 1,25-1,5 tablespoons
14. Water-2.5-3 liters + 3-3.5 liters



## Soup with Morchella "Spring"



1. Take Morchella



2. Peel the potatoes



3. Cut the potatoes finely



4. Peel the onion



5. Cut the onion into thin strips



6. Take the red tomatoes



7. Cut the tomatoes finely



8. Peel the carrots



9. Cut the carrots into short strips



10. Take the sweet orange pepper



11. Cut the orange sweet pepper into short strips



12. Take the yellow sweet pepper

## Soup with Morchella "Spring"



13. Cut sweet yellow pepper into short strips



14. Take sweet red pepper



15. Cut sweet red pepper into short strips



16. Soak pearl barley in water



17. Chop the parsley finely



18. We make up the proportions of spices



19. Put a pot of water on the fire, put Morchella and salt



20. Cook over low heat, remove the scale



21. Put the boiled Morchella on a plate



22. Put a saucepan of water on the fire, put pearl barley



23. Put carrots in a saucepan



24. Put onions in a saucepan

## Soup with Morchella "Spring"



25. Put the sweet peppers in a saucepan



26. Stir, cook over low heat



27. Put the potatoes in a saucepan



28. Put the boiled Morchella in a saucepan



29. Put the red tomatoes in a saucepan



30. Put the parsley in a saucepan



31. Put the spices in a saucepan



32. Mix the contents of the saucepan, remove the scale



33. Cover the saucepan with a lid



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



35. Cover the saucepan with a lid, simmer without heat



36. We serve it on the table