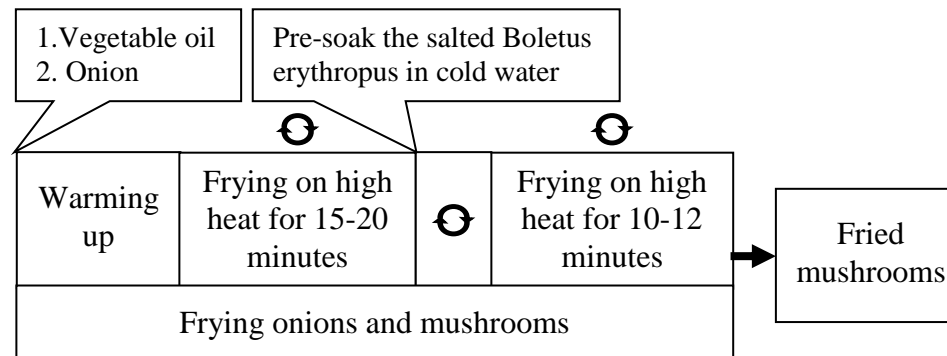


Fried Boletus erythropus with onion "Alley" (khurs.ru - 2024)



⊕ - mix



1. Boletus erythropus (Neoboletus erythropus) salted – 740 g
2. Onion – 1-1.2 kg
3. Vegetable oil – 30-35 g

Fried Boletus erythropus with onion "Alley"



1. Take the salted Boletus erythropus



2. Soak and rinse the Boletus erythropus from excess salt



3. Peel the onion



4. Cut the onion into small squares



5. Take vegetable oil



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



7. Put the onion in the pan



8. Fry the onion over high heat, mix



9. Fry the onion until golden brown



10. Put the Boletus erythropus in a frying pan



11. Stir the contents of the pan, fry over high heat



12. We serve it on the table