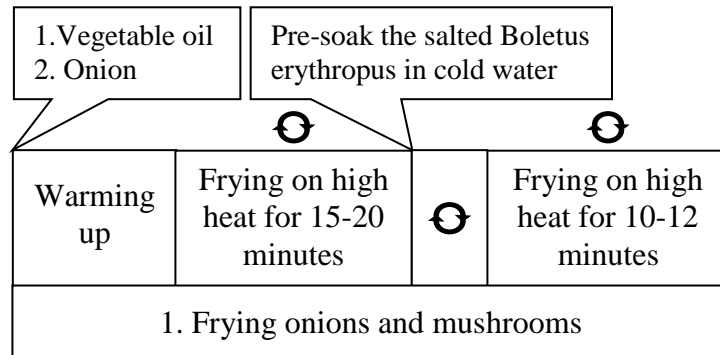
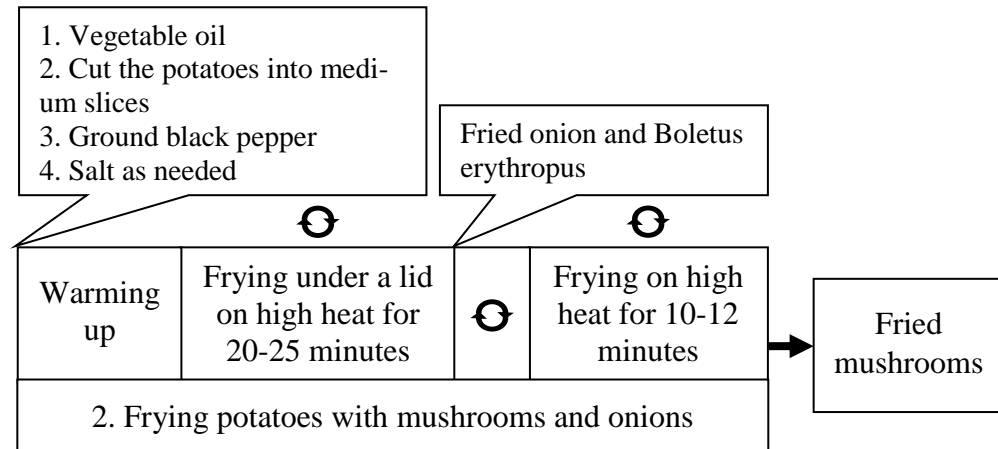


Fried Boletus erythropus with potatoes and onions "Season 2" (khurs.ru - 2024)



⊗ - mix



1. Boletus erythropus (Neoboletus erythropus) salted – 740 g
2. Potatoes – 1.6-1.7 kg
3. Onion – 1-1.2 kg
4. Vegetable oil – 65-75 g
5. Ground black pepper – to taste
6. Salt – to taste



Fried Boletus erythropus with potatoes and onions "Season 2"



1. Take the salted Boletus erythropus, soak in water, rinse



2. Peel the onion



3. Cut the onion into small squares



4. Peel the potatoes



5. Cut the potatoes into medium plates 6. Take vegetable oil



6. Take vegetable oil



7. Put the pan on fire



8. Pour vegetable oil into the pan



9. Put the onion in a frying pan



10. Fry the onion over high heat, mix



11. Fry the onion until golden brown



12. Put Boletus erythropus in a frying pan

Fried Boletus erythropus with potatoes and onions "Season 2"



13. Stir, fry over high heat



14. Put the pan on the fire



15. Pour vegetable oil into the pan



16. Put the potatoes in the pan, fry over high heat



17. Put salt and ground black pepper in a frying pan



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



19. Cover the pan with a lid, fry over high heat



20. Stir the potatoes



21. Fry the potatoes until golden brown



22. Put the fried onions and mushrooms in a frying pan



23. Stir and fry over high heat



24. We serve it on the table