

16. Salt -1.5 tablespoons

- 7. Rice 100 g
- 8. Cream with a fat content of 20% 1 liter 17. Water -2-2.5 liters
- 9. Dried ground garlic 1 tablespoon

Creamy cream soup with shrimp, rice and vegetables "Noble treat"



1. Defrost the "Argentine" shrimps in shells



5. Peel the carrots



2. Defrost the "Royal" shrimps without a shell



3. Measure the rice



4. Soak the rice in water



6. Cut the carrots coarsely



7. Take the onion 8.





9. Take red and yellow sweet peppers



10. We cut red and yellow sweet peppers



11. We measure the seasoning for seafood for "Argentine" shrimps



12. We measure the seasoning for seafood for "Royal" shrimps

13. We measure the proportions of spices



14. We take a mill with seasoning for salads



Creamy cream soup with shrimp, rice and vegetables "Noble treat"

15. We take cream with a fat content of 20%



16. We cook "Argentinean" shrimps with seasoning for seafood



17. Peel the "Argentine" shrimps from the shells



18. Cook the "Royal" shrimps with



19. Peel the "Royal" shrimps from the shells





23. Put the carrots in a saucepan



20. Put a pot of water on the fire



24. Put the peppers in a saucepan, cook over low heat



21. Put the rice in a saucepan



22. Put the onion in a saucepan

Creamy cream soup with shrimp, rice and vegetables "Noble treat"





25. Remove the scale, put the spices in a saucepan

26. Cook over low heat



27. Remove from the heat, grind the contents of the pan with a blender



28. Filter the cream through a fine sieve into another saucepan



29. Pour the cream into a saucepan



30. Mix the contents of the saucepan with a blender



31. Put the freshly ground salad dressing in a saucepan



35. Cover the saucepan with a lid, languishing on the lowest heat



32. Put the boiled shrimp "Royal" in a saucepan



36. We serve the cream soup on the table



33. Put the boiled "Argentine" shrimps in a saucepan



34. Stir the contents of the saucepan, turn on a low heat