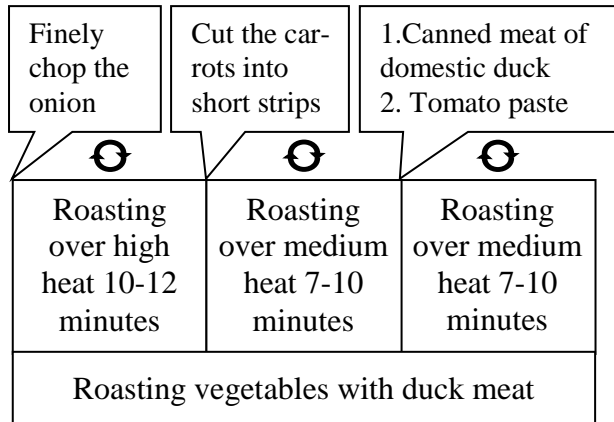
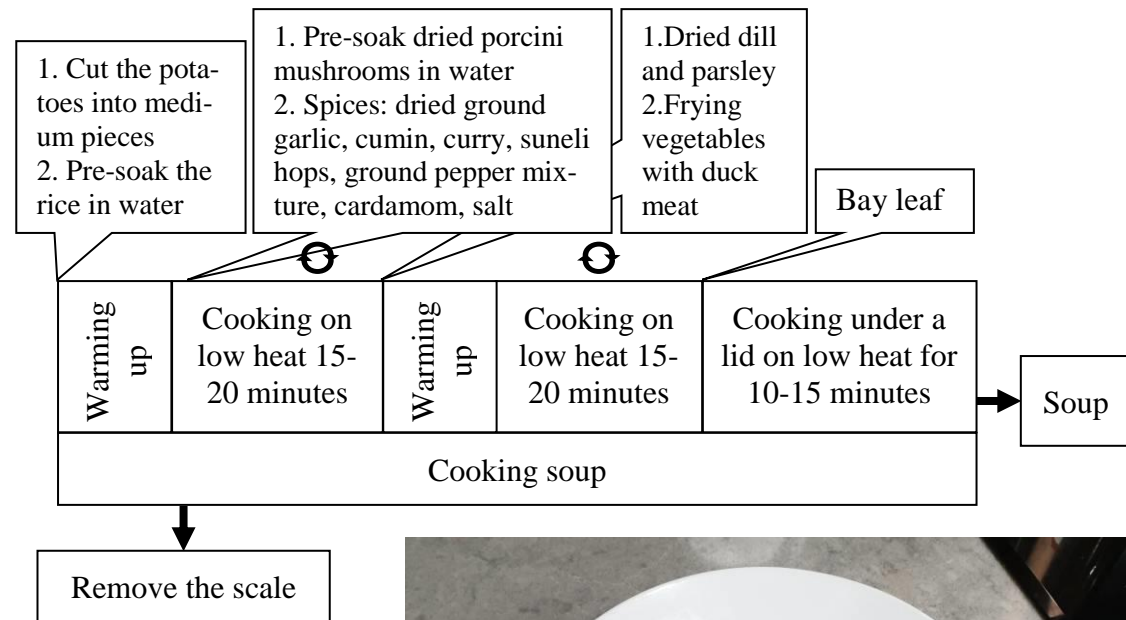


## Soup with canned meat of domestic duck "Thick" (khurs.ru - 2020)



⊗ - mix

1. Canned meat of domestic duck – 0.8-1 kg
2. Potatoes – 0.8-1 kg
3. Basmati Extra rice – 200 g
4. Carrots – 100-150 g
5. Onion – 250-300 g
6. Dried white mushrooms – 12-15 g
7. Tomato paste – 3 tablespoons
8. Vegetable oil – 150-180 g
9. Dried ground garlic – 1 tablespoon
10. Cumin – 1 tablespoon
11. Curry – 0.5 teaspoons
12. Hops-suneli – 0.5 teaspoons
13. Cardamom – 0.3 teaspoons
14. Ground pepper mixture – 0.3 teaspoons
15. Salt – 1-1.5 tablespoons
16. Bay leaf
17. Water – 2.5-3 liters



## Soup with canned meat of domestic duck "Thick"



1. Take the canned meat of a domestic duck



2. Peel the potatoes



3. Cut the potatoes into small pieces



4. Take the onion



5. Cut onion finely



6. Take carrots



7. Cut carrots into short strips



8. Take Basmati Extra rice



9. Soak rice in water



10. Take dried white mushrooms



11. Chop dried white mushrooms



12. Soak dried white mushrooms in water

## Soup with canned meat of domestic duck "Thick"



13. Measure tomato paste



14. Take vegetable oil



15. We measure the proportions of spices



16. We measure dried dill and parsley



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



18. Put the onion in a frying pan with boiling oil



19. Fry the onion over high heat until golden brown



20. Put the carrots in the pan



21. Mix the onion and carrot and fry over medium heat



22. Put the canned meat of a domestic duck in a frying pan



23. Stir the contents of the pan



24. Put the tomato paste in the pan

## Soup with canned meat of domestic duck "Thick"



25. Mix the contents of the pan, fry over medium heat



26. Put a pan of water on the fire



27. Put the potatoes in a saucepan



28. Put the rice in a saucepan, cook over low heat, remove the scale



29. Put the dried white mushrooms in a saucepan



30. Put the spices in a saucepan



31. Mix the spices, cook over low heat



32. Put the dried dill and parsley, cook over low heat



33. Put the roast vegetables with duck meat in a saucepan



34. Put the bay leaf in a saucepan



35. Cover the saucepan with a lid and cook over low heat



36. We serve the soup on the table