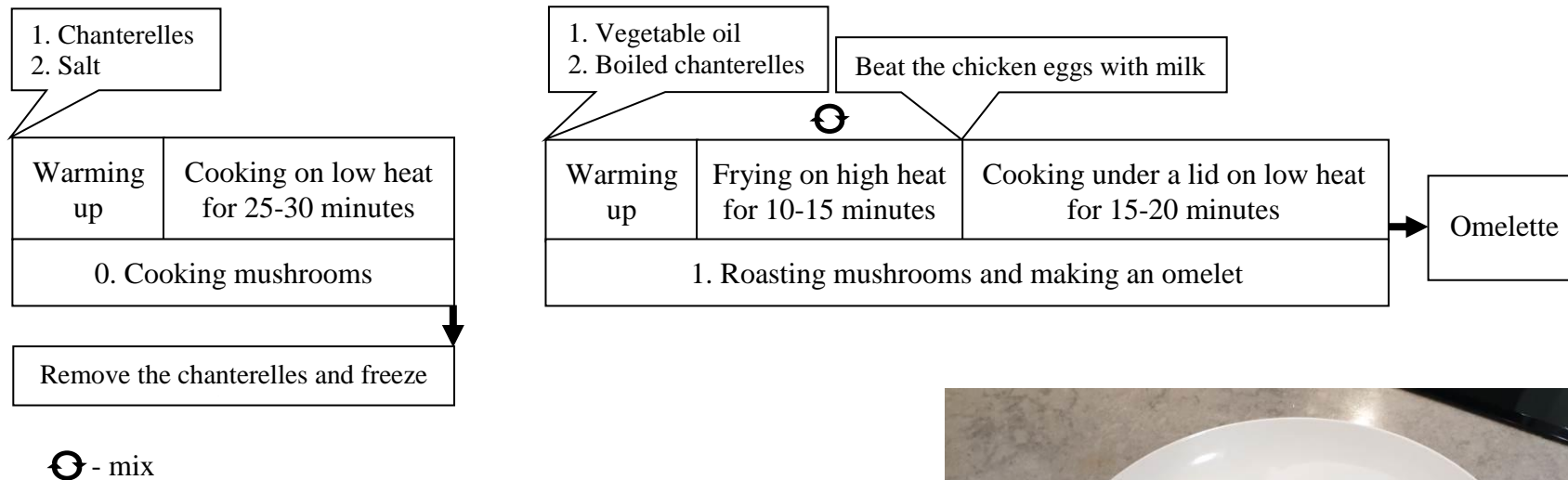


## Omelet with chanterelles "Remembering summer" (khurs.ru - 2024)



1. Boiled chanterelles, quickly frozen – 300 g
2. Chicken eggs – 8-10 pcs.
3. Milk with a fat content of 2.5-3.5% - 500 ml
4. Vegetable oil – 15-20 g
5. Salt – if necessary (chanterelles boiled in salted water)
6. Water for cooking chanterelles – 2.5-3.5 liters



## Omelet with chanterelles "Remembering summer"



1. Defrost boiled chanterelles (boiled in salted water)



2. Take the chicken eggs



3. Break the chicken eggs into a bowl



4. Whisk the chicken eggs



5. Take milk with a fat content of 2.5-3.5%



6. Measure the milk



7. Pour the milk into a bowl



8. Pour the beaten chicken eggs into a bowl



9. Beat eggs with milk



10. Take vegetable oil



11. Put the pan on the fire



12. Pour the vegetable oil into the pan

## Omelet with chanterelles "Remembering summer"



13. Put the boiled chanterelles in a frying pan in a frying pan



14. Fry the chanterelles over high heat, mix



15. Pour the beaten eggs with milk into a frying pan



16. Cover the pan with a lid, cook the omelet over low heat



17. The dish is ready



18. We serve it on the table