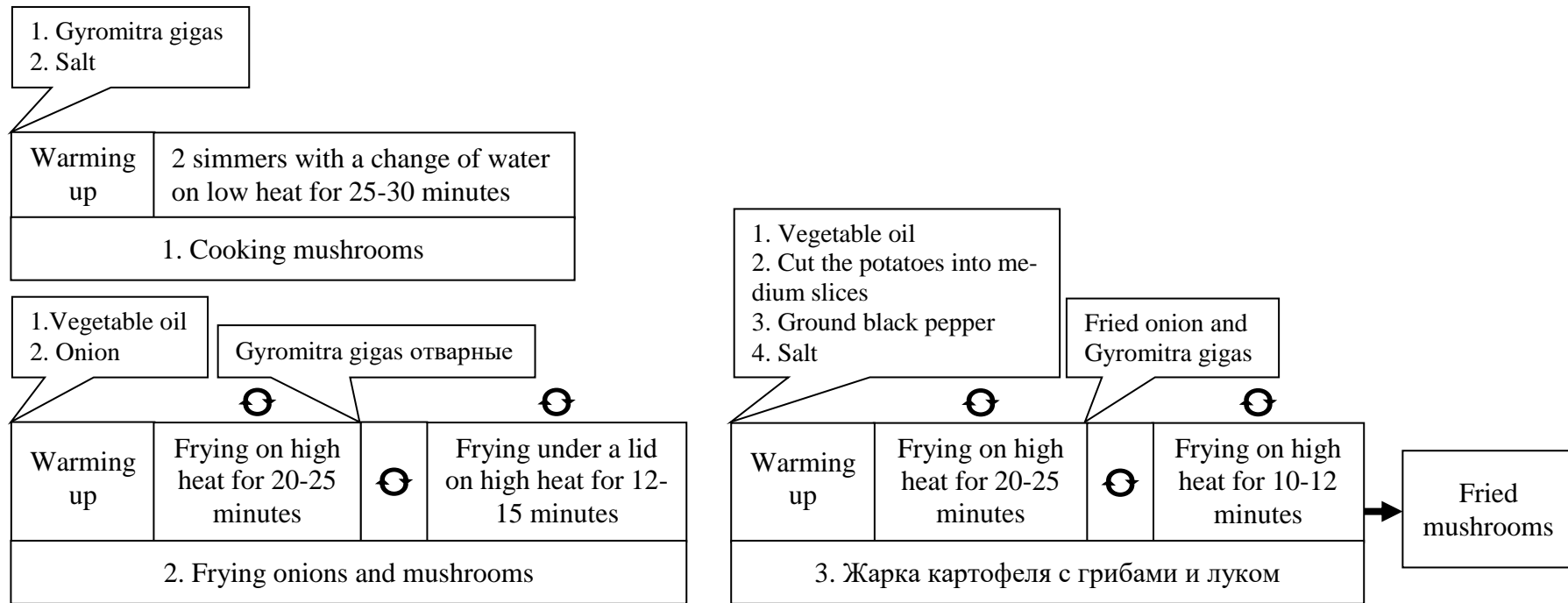


## Fried Gyromitra gigas with onions and potatoes "April" (khurs.ru - 2024)



⊗ - mix



1. Gyromitra gigas – 500-550 g
2. Potatoes – 1.4-1.5 kg
3. Onion – 0.9-1 kg
4. Vegetable oil – 65-75 g
5. Ground black pepper – to taste
6. Salt – to taste

## Fried Gyromitra gigas with onions and potatoes "April"



1. Take Gyromitra gigas



2. Peel, wash and cut Gyromitra gigas in medium pieces



3. Peel onion



4. Cut onion into short strips



5. Peel the potatoes



6. Cut the potatoes into medium plates



7. Take vegetable oil



8. Put a saucepan with water on the fire



9. Put Gyromitra gigas in a saucepan



10. Put salt in a saucepan



11. Remove the scale, cook over low heat



12. Put the boiled Gyromitra gigas on a plate

## Fried Gyromitra gigas with onions and potatoes "April"



13. Put the pan on the fire



14. Pour vegetable oil into the pan



15. Put the onion in a frying pan



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



17. Fry until golden brown



18. Put Gyromitra gigas in a frying pan



19. Stir the contents of the pan



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



21. Transfer the fried onions and mushrooms to a plate



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



23. Put the potatoes in the pan



24. Mix the contents of the pan

## Fried Gyromitra gigas with onions and potatoes "April"



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



26. Stir the contents of the pan



27. Fry over high heat, stir



28. Put the fried Gyromitra gigas with onions in the pan



29. Stir, fry over high heat



30. We serve it on the table