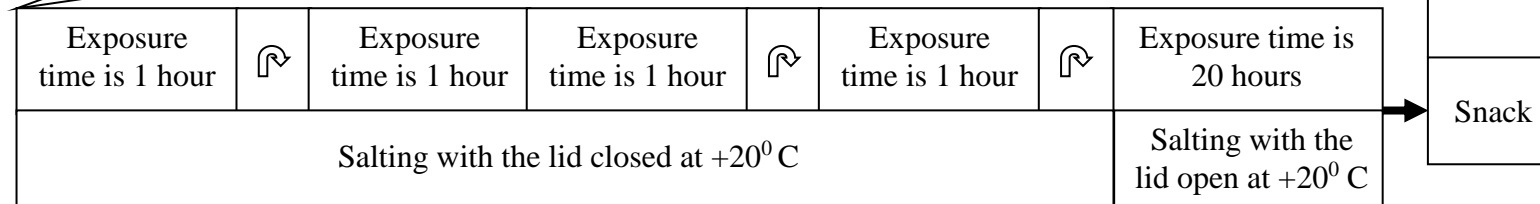


Whitefish of quick salting with spices "Varzuga" (khurs.ru - 2019)

1. Bay leaf
2. Allspice
- Lay in layers (3-4):
3. Cut whitefish into portions, stack tightly
4. Spices: coriander, cumin, dried parsley, nutmeg, salt
5. Allspice
6. Bay leaf
7. Table vinegar 9% + water (one to one) to the level of laying fish
8. Cut onion into thin quarters of rings



↻ - flip over

1. Whitefish cut into portions – 0.8-1.0 kg
2. Onion – 0.5-1 pcs.
3. Allspice
4. Dried parsley – 1 tablespoon
5. Cumin – 1 teaspoon
6. Coriander – 0.7 teaspoons
7. Nutmeg – 0.25 teaspoons
8. Salt – 1-1.25 tablespoons
9. Table vinegar 9% - 4 tablespoons
10. Water - 4 tablespoons



Whitefish of quick salting with spices "Varzuga"



1. We catch whitefish



2. Clean the whitefish, remove the heads and insides, rinse with water



3. Cut the whitefish in portions



4. Measure the proportions of spices



5. Mix the spices



6. Take half a large onion



7. Cut the onion into thin quarters of rings



8. Take table vinegar 9 %



9. Take a plastic box with an airtight lid



10. Put a bay leaf in a box



11. Put allspice in a box



12. We put a layer of whitefish in a box

Whitefish of quick salting with spices "Varzuga"



13. Put a layer of spices in a box



14. Put a layer of whitefish in a box



15. Put a layer of spices in a box



16. Put a layer of whitefish in a box



17. Put a layer of spices in a box



18. Pour 9% table vinegar and water into a box



19. Put allspice in a box



20. We put the bay leaf in a box



21. Put the onion in a box



22. Close the lid and stand



23. Turn the box over and stand



24. Serve the snack on the table