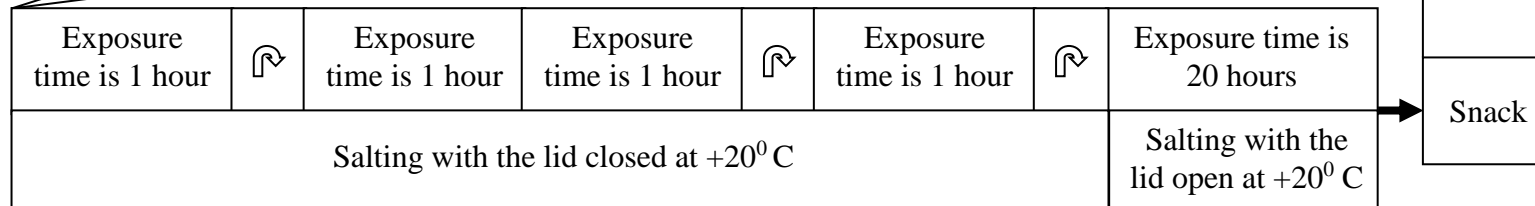


## Quick-salted sturgeon "Belomorje" (khurs.ru - 2019)

1. Bay leaf
- Lay in layers (2-5):
2. Cut onion into thin rings
3. Allspice
4. Cut the sturgeon into small portions, stack tightly
5. Spices: coriander, cumin, dried ground garlic, nutmeg, cardamom, ground pepper mixture, salt
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. Cut the sturgeon into small portions -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



## Quick-salted sturgeon "Belomorje"



1. We catch the sturgeon



2. We clean and cut the sturgeon into small portions



3. We take the onion



4. We peel the onion



5. Cut the onion into thin rings



6. Measure the proportions of spices



7. Mix the spices



8. Take table vinegar 9 %



9. Take a plastic box with an airtight lid



10. Put a bay leaf in a box



11. Put a layer of onion in a box



12. Put allspice in a box

## Quick-salted sturgeon "Belomorje"



13. Put a layer of sturgeon in a box



14. Put a layer of spices in a box



15. Put a layer of onion in a box



16. Put a layer of sturgeon in a box



17. Put allspice in a box



18. Put a layer of spices in a box



19. Put a layer of onion in a box



20. We put the bay leaf in a box



21. Pour 9% table vinegar and water into the box



22. Close the lid and stand



23. Turn the box over and stand



24. Serve the snack on the table