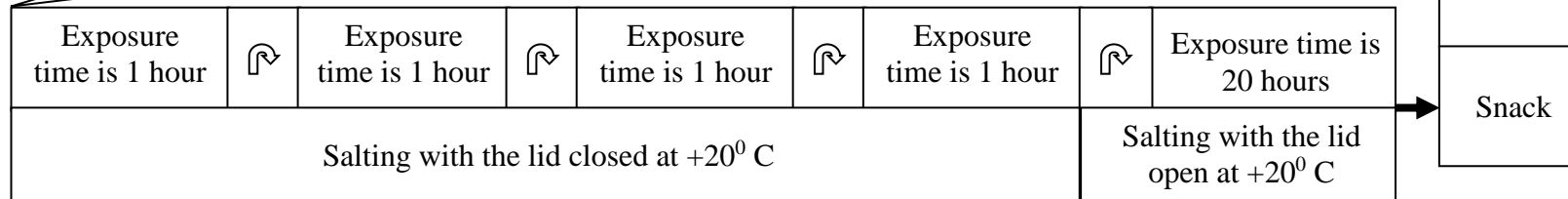


Whitefish of quick salting with spices "Varzuga-2" (khurs.ru - 2020)

1. Bay leaf
2. Cut onion into thin quarters of rings
- Lay in layers (3-5):
3. Cut whitefish into portions, stack tightly
4. Cut the garlic into thin slices
5. Spices: coriander peas, cumin, dried rosemary, chopped, nutmeg, allspice, salt
6. Cut onion into thin quarters of rings
7. Table vinegar 9% + water (one to one) before coating the fish
8. Bay leaf



↻ - flip over

1. Whitefish – 0.8-1.0 kg
2. Onion – 1 pc.
3. Allspice
4. Dried rosemary, chopped – 1 tablespoon
5. Cumin – 1 teaspoon
6. Coriander peas – 0.7 teaspoons
7. Nutmeg – 0.25 teaspoons
8. Salt – 1-1.25 tablespoons
9. Bay leaf
10. Table vinegar 9% - 4 tablespoons
11. Water - 4 tablespoons



Whitefish of quick salting with spices "Varzuga-2"



1. We catch whitefish



2. Clean and carve whitefish, rinse with water



3. Take onion



4. Cut onion into thin quarters of rings



5. Cut onion into thin quarters of rings



6. Take garlic



7. Peel garlic



8. Cut garlic into thin plates



9. We measure the proportions of spices



10. Mix the spices



11. Take table vinegar 9%



12. Put a layer of bay leaf in a box

Whitefish of quick salting with spices "Varzuga-2"



13. Put a layer of onion in a box



14. Put a layer of whitefish in a box



15. Put a layer of spices and garlic in a box



16. Put a layer of whitefish in a box



17. Put a layer of spices and garlic in a box



18. Put a layer of whitefish in a box



19. Put a layer of onion in a box



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



21. Put the bay leaf in the box



22. Close the lid and stand



23. Turn the box over several times with an exposure time of 1 hour



24. We serve the appetizer on the table