## Salty Clitocybe nebularis "Mushroom snack 1" (khurs.ru - 2021)

1. Divide Clitocybe nebularis into segments

2. Salt

Warming up Cooking without a lid on low heat for 2 (25-30) minutes

Cooking mushrooms twice with a change of water

Steam sterilize the glass jar and lid Lay in layers (1-4):

- 1. Pre-boil Clitocybe nebularis twice in salted water, place it tightly in a jar
- 2. Cut the garlic into thin slices
- 3. Black pepper with peas
- 4. Bay leaf
- 5. Pour the hot broth into a jar above the mushroom level
- 6. Pour vegetable oil into a jar with a thin layer Tighten the lid of the jar

Serve with finely chopped onion and vegetable oil

Quick laying of mushrooms and pouring of broth to preserve sterility

Cool to room temperature

Store in the refrigerator at +4<sup>0</sup> C for up to 12 months

Snack

Salting

- 1. Clitocybe nebularis 1200 g (weight after two brews)
- 2. Garlic 5-6 cloves
- 3. Onion (for serving)
- 4. Black pepper peas -0.5 teaspoons
- 5. Bay leaf
- 6. Vegetable oil
- 7. Salt -1-1.5 + 1-1.5 tablespoons
- 8. Water -2-2.5 + 2-2.5 liters



## Salty Clitocybe nebularis "Mushroom snack 1"



1. Wash and clean Clitocybe nebularis



2. Clitocybe nebularis mode into segments



3. Take garlic



4. Peel garlic



5. Cut garlic into thin slices



6. Take black pepper



7. Take vegetable oil



8. Put a saucepan with water on fire



9. Put Clitocybe nebularis and salt in water



10. Cook twice over low heat with a change of water



11. Sterilize the glass jar and lid



12. Put a layer of Clitocybe nebularis in a jar

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13. Put part of the garlic in a jar



14. Put part of the black pepper



15. Put a bay leaf in a jar



16. Put a layer of Clitocybe nebularis in a jar



17. Put the pepper, garlic and bay leaf in a jar



18. Put the top layer of Clitocybe nebularis in a jar



19. Put the rest of the garlic in a jar



20. Put the rest of the black pepper in a jar



21. Pour the broth and a thin layer of vegetable oil into a jar



22. We close the jar hermetically, let it cool down, put it in the refrigerator