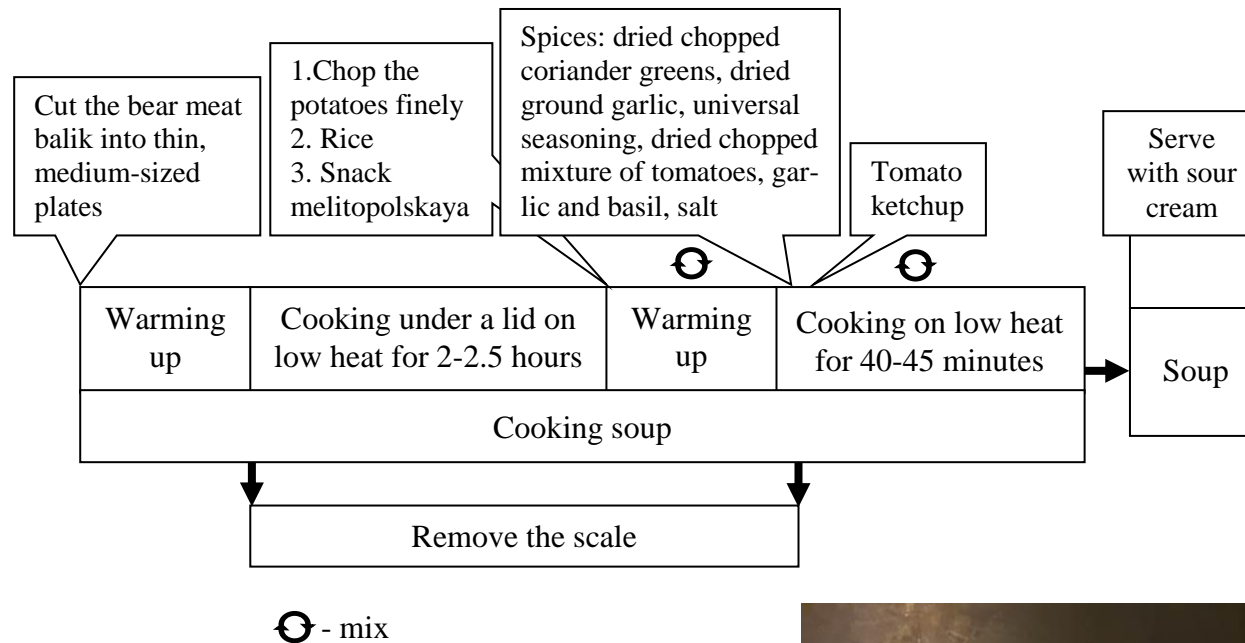
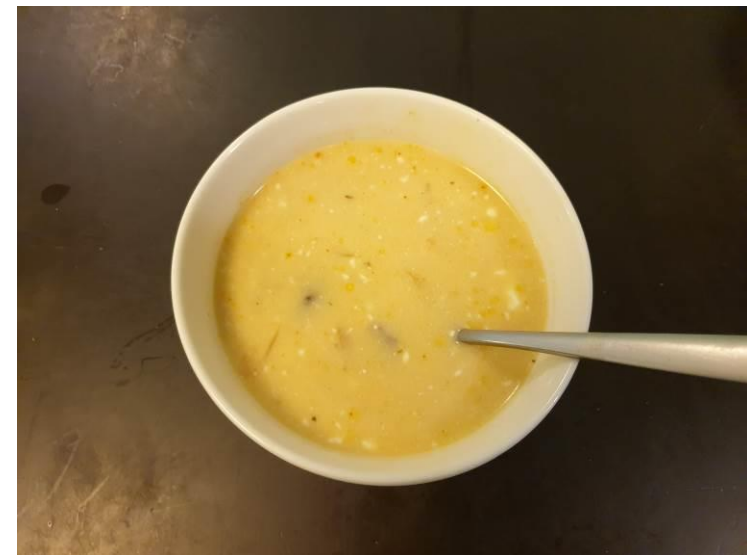


Soup with balyk from bear meat "Original" (khurs.ru - 2024)



1. Balyk made of bear meat – 0.7-0.8 kg
2. Potatoes – 4-5 pcs.
3. Basmati rice – 160 g
4. Melitopol snack – 350-400 g
5. Tomato ketchup – 20-25 g
6. Dried chopped coriander greens – 0.7-0.8 tablespoons
7. Universal seasoning – 0.7-0.8 teaspoons
8. Dried chopped mixture of tomatoes, garlic and basil – 0.7-0.8 teaspoons
9. Dried ground garlic – 0.5-0.6 teaspoons
10. Sour cream with a fat content of 20% - to taste
11. Salt – 0.7-0.8 tablespoons
12. Water – 2-2.2 liters



Soup with balyk from bear meat "Original"



1. Take a balik from bear meat



2. Cut a balik from bear meat into thin medium-sized plates



3. Take Basmati rice



4. Peel potatoes



5. Cut the potatoes finely



6. Take the Melitopol Snack



7. Measure the Melitopol Snack



8. Take tomato ketchup



9. We make up the proportions of spices



10. We take sour cream with a fat content of 20%



11. Put a pot of water on the fire



12. Put the meat in a saucepan

Soup with balyk from bear meat "Original"



13. After boiling, remove the scale



14. Cover the saucepan with a lid and cook over low heat



15. Put the potatoes in a saucepan



16. Put the rice in a saucepan



17. Put the Melitopol snack in a saucepan



18. Put the spices in a saucepan



19. Mix, after boiling, remove the scale



20. Put the ketchup in a saucepan, mix



21. Cook over low heat



22. We serve the soup on the table



23. Add sour cream



24. Stir the sour cream into the soup