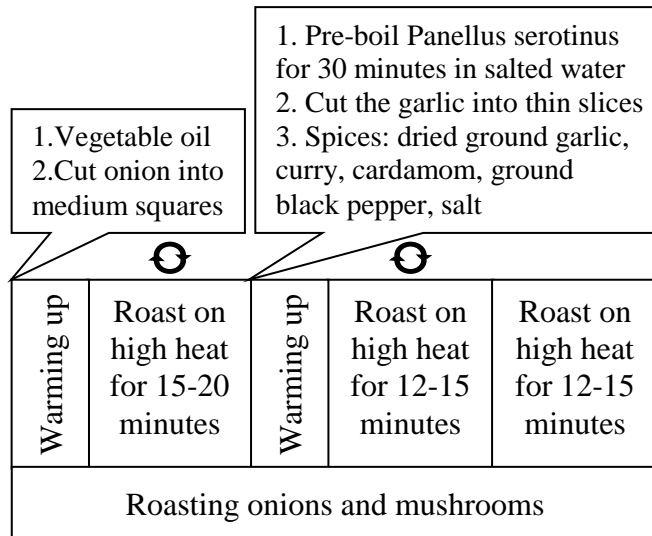
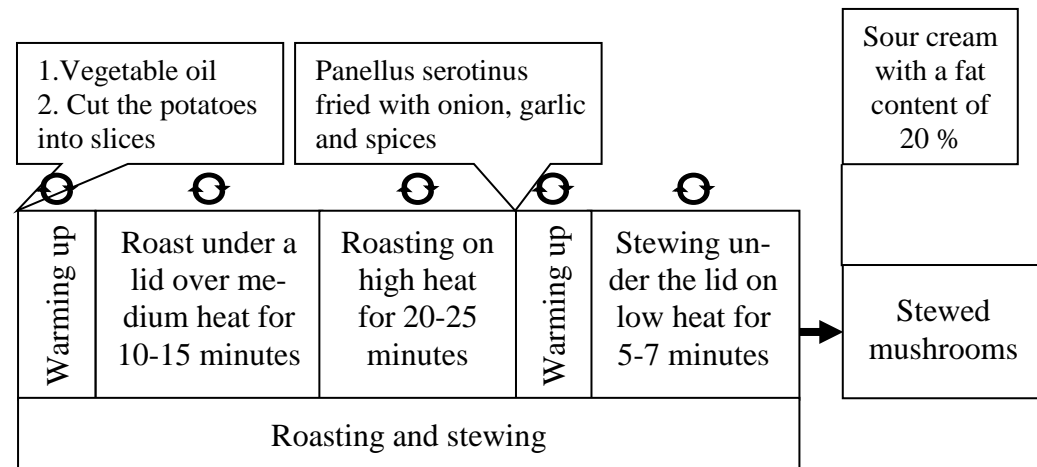


Stewed Panellus serotinus "Own forest" (khurs.ru - 2020)



⊕ - mix



1. Panellus serotinus – 1.4 kg
2. Potatoes – 1.2-1.5 kg
3. Onion – 1.1 kg.
4. Sweet orange pepper – 1 pc.
5. Leek - 1 pc.
6. Garlic – 7-10 cloves
7. Dried ground garlic – 0.5 tablespoons
8. Curry – 1 teaspoon
9. Ground black pepper – 0.5-0.7 teaspoons
10. Cardamom – 0.3-0.5 teaspoons
11. Vegetable oil – 60-70 g
12. Sour cream with a fat content of 20% – in a plate to taste
13. Salt – 1.5 + 1 tablespoon (cooking + frying)
14. Water – 2.5-3 liters



Stewed Panellus serotinus "Own forest"



1. Take Panellus serotinus



2. Wash, peel and cut Panellus serotinus



3. Boil Panellus serotinus in salted water



4. Peel potatoes



5. Cut the potatoes into plates



6. Take the onion



7. Peel the onion



8. Cut the onion into medium squares



9. Take garlic



10. Peel the garlic



11. Cut the garlic cloves into thin slices



12. Take vegetable oil

Stewed Panellus serotinus "Own forest"



13. Take sour cream with a fat content of 20%



14. We measure the proportions of spices



15. Mix the spices



16. Put the pan on the fire



17. Pour vegetable oil into a frying pan



18. Put onions in a frying pan, fry over high heat



19. Stir occasionally, fry the onion until golden brown



20. Put the boiled Panellus serotinus in a frying pan



21. Put the garlic in a frying pan



22. Put the spices in a frying pan



23. Cover the pan with a lid, fry over medium heat



24. Fry over high heat, stir occasionally

Stewed Panellus serotinus "Own forest"



25. Обжаренные Panellus serotinus с луком перекладываем в ёмкость



26. Ставим сковороду с маслом растительным на огонь



27. Кладём картофель в сковороду



28. Перемешиваем картофель



25. Transfer the fried Panellus serotinus with onions to a container



26. Put a frying pan with vegetable oil on the fire



27. Put the potatoes in the pan



28. Mix the potatoes



33. Put Panellus serotinus with onions to potatoes, mix, stew



34. We serve Panellus serotinus with potatoes on the table



35. Put the sour cream in a plate



36. Mix sour cream with mushrooms and potatoes