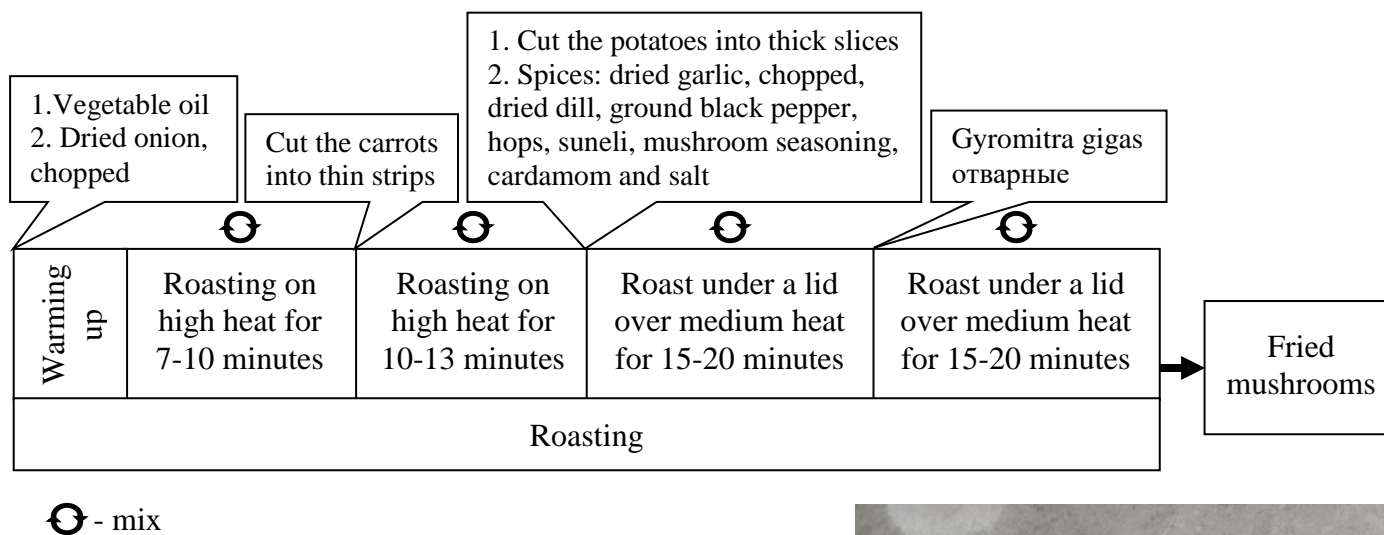


Fried Gyromitra gigas "Spring" (khurs.ru - 2020)



1. Boiled Gyromitra gigas – 1-1.1 kg
2. Potatoes – 1.7-1.8 kg
3. Onion – 500 g
4. Carrots – 300 g
5. Dried crushed garlic – 0.5-0.75 tablespoons
6. Dried chopped dill – 1-1.5 tablespoons
7. Ground black pepper – 0.3-0.35 teaspoons
8. Hops-suneli – 0.3-0.4 teaspoons
9. Mushroom seasoning – 0.6-0.7 teaspoons
10. Cardamom – 0.3-0.4 teaspoons
11. Vegetable oil – 60-70 + 20 g
12. Salt – 1 tablespoon



Fried Gyromitra gigas "Spring"



1. Take boiled Gyromitra gigas



2. Peel potatoes



3. Cut potatoes into thick plates



4. Take onions



5. Peel and cut the onion into small squares



6. Peel the carrots



7. Cut the carrots into thin strips



8. Take vegetable oil



9. We measure the proportions of spices



10. Mix the spices



11. Put the frying pan with oil on the fire



12. Put the onion in the pan, fry over high heat

Fried Gyromitra gigas "Spring"



13. Periodically turn the onion over, fry until golden brown



14. Put the carrots in the pan



15. Stir the contents of the pan, fry over medium heat



16. Put the potatoes in the pan



17. Put the spices in the pan



18. Stir the contents of the pan



19. Fry under the lid over medium heat



20. Mix it periodically



21. Put Gyromitra gigas in a frying pan



22. Stir the contents of the pan



23. Fry under the lid on low heat



24. We serve it on the table