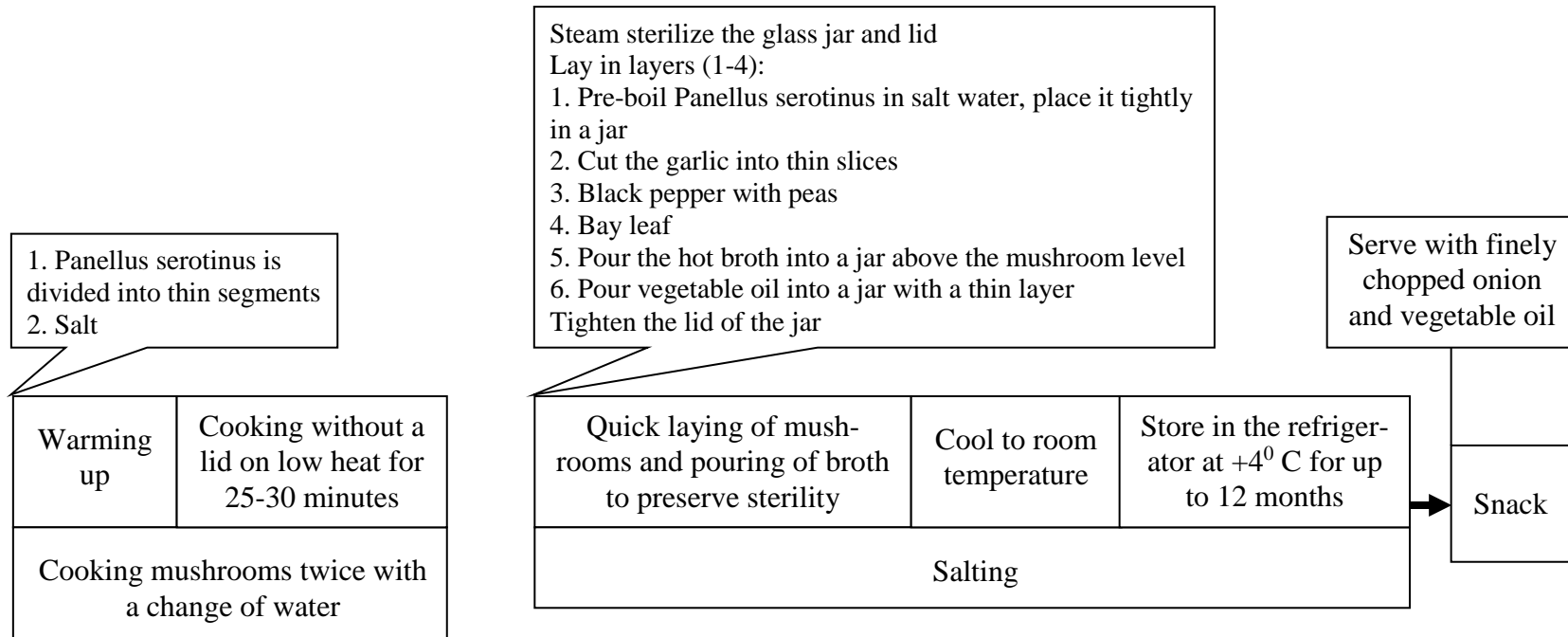


Salted Panellus serotinus "Mushroom snack 3" (khurs.ru - 2021)



1. Panellus serotinus – 550-600 g
2. Garlic – 2-4 cloves
3. Onion (for serving)
4. Black pepper peas -0.5 teaspoons
5. Bay leaf
6. Vegetable oil
7. Salt – 1-1.5 tablespoons
8. Water – 2-2.5 liters



Salted Panellus serotinus "Mushroom snack 3"



1. Wash and clean Panellus serotinus



2. Panellus serotinus made in thin segments



3. Put Panellus serotinus and salt in water



4. Cook Panellus serotinus over low heat



5. Take the black pepper with peas



6. Peel and cut the garlic into thin plates



7. Take vegetable oil



8. Lay the boiled oyster mushrooms in a jar in layers



9. Between the layers of Panellus serotinus, put garlic and black pepper



10. Put a bay leaf and pour a decoction of mushrooms into a jar



11. Pour a thin layer of vegetable oil over the broth



12. Close the jar tightly, let it cool, put it in the refrigerator