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

1. Panellus serotinus is divided into thin segments

2. Salt

Warming up Cooking without a lid on low heat for 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 Panellus serotinus in salt 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 +4⁰ C for up to 12 months

Snack

Salting

- 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



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1. Wash and clean Panellus serotinus



2. Panellus serotinus mode 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