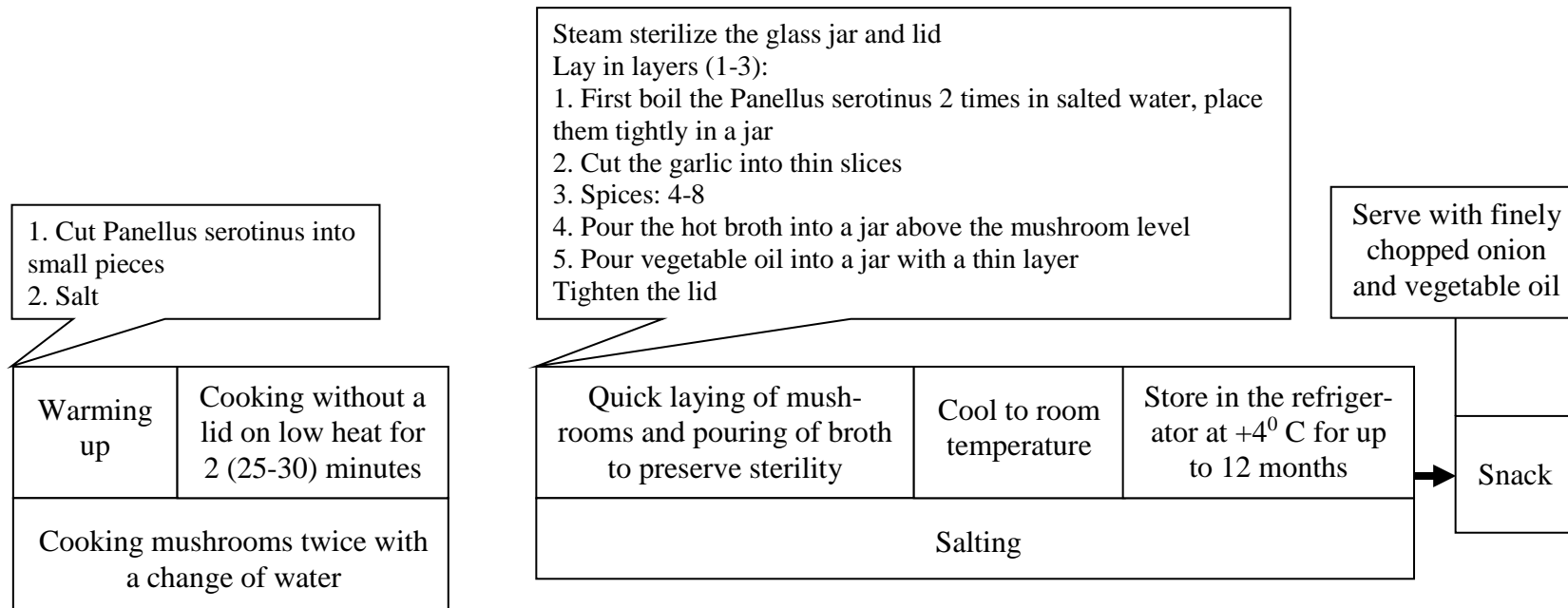


Salted Panellus serotinus "Mushroom snack 5" (khurs.ru - 2022)



1. Panellus serotinus – 800 g (weight after cooking)
2. Garlic – 4-6 cloves
3. Onion (for serving)
4. A mixture of peppers with peas – 0.3-0.5 tablespoons
5. Anise seeds - 0.5 teaspoons
6. Dried ground garlic 0.4-0.5 teaspoons
7. Cloves - 0.3-0.4 teaspoons
8. Bay leaf
9. Vegetable oil
10. Salt – 1-1.5 tablespoons (for cooking mushrooms)
11. Water – 2-2.5 liters (for cooking mushrooms)



Salted *Panellus serotinus* "Mushroom snack 5"



1. Collect *Panellus serotinus*



2. Cook *Panellus serotinus* on low heat



3. Peel and cut garlic into thin plates



4. Make up the proportions of spices



5. Mix the spices



6. Take vegetable oil



7. Sterilize the jar, put a bay leaf on the bottom



8. Put the boiled *Panellus serotinus* in layers in the jar



9. Between the layers of *Panellus serotinus*, put garlic and spices



10. Pour the broth from the mushrooms and put the bay leaf in a jar



11. Pour a layer of vegetable oil into a jar



12. We close the jar hermetically, let it cool down, put it in the refrigerator