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

1. Cut Panellus serotinus into small pieces

2. Salt

Cooking without a Warming lid on low heat for up 2 (25-30) minutes

Cooking mushrooms twice with a change of water

Steam sterilize the glass jar and lid Lay in layers (1-3):

- 1. First boil the Panellus serotinus 2 times in salted water, place them tightly in a jar
- 2. Cut the garlic into thin slices
- 3. Spices: 4-8
- 4. Pour the hot broth into a jar above the mushroom level
- 5. Pour vegetable oil into a jar with a thin layer Tighten the lid

Serve with finely chopped onion and vegetable oil

Quick laying of mush-Cool to room rooms and pouring of broth temperature to preserve sterility

Store in the refrigerator at $+4^{\circ}$ C for up to 12 months

Snack

Salting

- 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