State budgetary educational institution of secondary vocational education "Dzerzhinsky College of business and technology"

Subject: dish of mushrooms



Performed:
Student group OP-8
Chuikina K. A.
Checked teacher:
Bezgodova O.B.

content

- Secrets of cooking is vegetarian with vegetables
- Guess riddles about mushrooms
- Casserole rowing
- Guessing riddles about the dish
- Guess a riddle
- Soup of oyster mushrooms with noodles
- Proverbs about mushrooms



• Tecrets of cooking is vegetarian with vegetables

.....mushrooms, which are available to us all year round. We love them for what they are safe, clean and very.....

This is an ideal product for those who observe fasting, or simply want to stay in good shape. Special good nigh..... to vegetables.

Guess riddles about mushrooms

Deeply he was hidden, One-two-three - and went out,

And it's worth it to see. White, I'll find you.



Golden ... -

A very close-knit sisters.
Go to redhead berets
Autumn in the woods
bring in the summer.



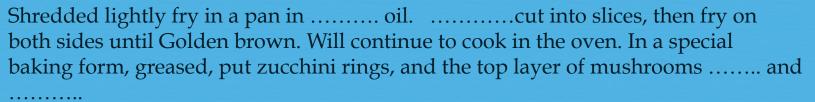
Now back to the cooking mushrooms. Casserole rowing

Baked zucchini with mushrooms in the oven takes less than half an hour. The main thing to prepare in advance all the necessary products: wash....., peel the zucchini. And then a matter of technique – prepare using r.c.p. This is a very simple recipe for zucchini with mushrooms will help you present yourself as a cook.

I.g..d...ts:

- zucchini 500 gr.;
- mushrooms 250-300 grams;
- tomatoes 2-3 PC.;
- vegetable oil 100 gr.;
- hard cheese 150 gr.;
- salt, pepper to taste;
- fresh h.r.s





Semiring of t...o.s put on top, they will give the dish spice and zest. Sent in the oven, preheated to 180 degrees for 10-15 minutes. Take out, sprinkle with grated cheese, briefly sent the form again in the closet. Take out the finished dish, spread on, sprinkle with dill and parsley.

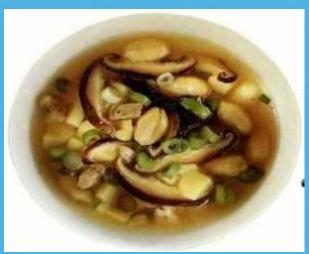


Mushrooms fried with onions and vegetables. As this dish is called



guess a riddle

White fungus on the stem! Put it in the basket.
Eat with me
Delicious soup



Soup of oyster mushrooms with noodles

Ingredients:

- 200 g oyster mushrooms,
- 1 onion,
- 1 carrot,
- 1 parsley root,
- 1 liter of water or chicken broth
- 1 tbsp butter,
- 50-70 g of noodles (preferably homemade),
- salt, herbs to taste.

Preparation:

Boil in broth or water o.i.n, c..r.t and parsley r..t, slices. When the vegetables are almost done, add the chopped small pieces m.s.r..ms cook on low heat for 10-15 minutes. Noodles cook separately. In each plate put a portion of noodles, pour broth with mushrooms and v.....l. s, s....n with ...t and sprinkle with herbs.



Proverbs about mushrooms

The fungus is not bread, and the berry, not the grass.

Mushrooms grow in the village, and they and the city know.

Every mushroom in hands take, but not every mushroom in the back put.

Rain, there will be fungi; and fungi are, there will be a pound.

Mushrooms not an hour, and no berries, even pine cones.

Two mushroom in a spoon.

Not for mushrooms, not unravish.

The raincoat, not the fungus.

The Annunciation frost — a crop on milk mushrooms.

Who is barefoot on the mushroom goes, that is one old the mushrooms are.

Ivanov, like mushrooms nasty.

Upust time, the mushrooms, even with a large body.

And a lot of mushrooms, but not in our body.

Wrinkled as a mushroom.

Lazy and mushroom bow is not worth it.

Who on fungi, and berries.

Little man is not the fungus that grows under dogok.

Do not disturb the mushrooms bloom!

Wet the Annunciation mushroom summer.

Afraid of wolves — to be without mushrooms.

Beans, no mushrooms: do not sow, do not sprout.

Gone was the woman in the woods for mushrooms, Yes, meeting her bear teeth.

The person is not a fungus, the day will not grow.

A penny – get into the body!

If Gribovo and Glebovna.

