

Juha od Gljiva i Fana Kifle

MUSHROOM SOUP WITH FRIED BREAD



Ingredients

For soup:

300 g mushroom (you can use any type)
3 potatoes
1 l water or a light chicken broth
2 tablespoons flour
1 clove of garlic
fresh dill (or dried)
oil
salt and pepper

For fried bread:

260 g flour type 0
30 g sugar
40 g butter or margarine
1 egg
20 g brewer's yeast
30 g warm milk
salt

For soup:

Cut the mushrooms into pieces and diced potatoes. Fry lightly the mushrooms in a pan with olive oil and salt. Add the potatoes and the water (or the chicken broth), and let cook covered for half an hour. Fry the flour with garlic finely chopped (or whole) and oil (or butter) and add to the soup. Cook another 10 minutes. Add the chopped fresh dill and serve with fried bread and sour cream.

For fried bread:

Prepare a dough with flour, sugar, salt, yeast dissolved in warm milk, butter and egg. Leavening half hour. Spread a thick dough and cut into squares. You can fry in peanut oil or sunflower. You can also make a small loaf with the yeast, milk, sugar and 50 g flour, and let it rise under a cloth for half an hour. Then knead the remaining flour with the butter, the egg and salt. And then combine the two loaves. It's more correct, but takes more time away.

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