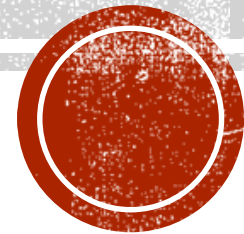


HALÁSZLÉ

Fisherman's Soup



HISTORY

- First, it appeared in Grandma Rézi's cooking book in 1871.



HOW TO MAKE?

- The point is that we have to put all the ingredients into a big bowl. (we call it ‚Bogrács’)
- They cook it on open fire, usally on the river banks.



INGREDIENTS

- Different kind of fishes (like carp, perch, pike and catfish)
- Salt
- Onion
- Tomato
- Fresh green pepper
- Dried red ground paprika
- 1-2 hot peppers (optional)
- Pasta (optional)



TYPES

- Fish soup, 'Fisherman soup' or 'Halaszle' is a hot, spicy paprika-based river fish soup particularly prepared in the Danube and Tisza river regions. There are numerous regional versions. Some are made with lots of different varieties of fish, others with only one.
- All year round, lots of cooking competitions are held all over Hungary, at which both professional and amateur cooks can show what they can do.



REGIONAL VERSIONS

1. Dunai fish soups:

- Paksi fish soup
- Bajai
- Komáromi
- Mohácsi
- Debreceni



REGIONAL VERSIONS

2. Tiszai fish soups:

- Szegedi
- Szolnoki
- Tiszai fish soup with wine



REGIONAL VERSIONS

3. Lake Balaton fish soups:

- Balatoni
- Füredi
- Lellei

