



## Fisherman's soup

In Hungary Fisherman's soup is one of the most popular dish.

### Ingredients:

- ❖ 2 x 800 g whole perch, filleted, bones and heads reserved (ask your fishmonger to do this for you)
- ❖ 60 ml (1/4 cup) olive oil
- ❖ 2 onions, finely chopped
- ❖ 1 green paprika (capsicum)
- ❖ 2 tbsp Hungarian sweet paprika
- ❖ sour cream, flat-leaf parsley and crusty white bread, to serve

### Instructions:

#### STEP 1:

- Cut fish into 3 cm pieces and refrigerate. Heat 1 tbsp oil over medium-low heat, add fish heads and bones and cook, turning once, for 2 minutes. Add 3 litres cold water. Bring to a simmer and cook for 30 minutes. Strain through a fine sieve lined with muslin, discarding solids.

#### STEP 2:

- Heat oil in a large saucepan over medium heat. Add onions and capsicum, and cook, stirring, for 4 minutes or until softened.

#### STEP 3:

- Add tomatoes and cook, stirring occasionally, for a further 5 minutes.

#### STEP 4:

- Add paprika and stir for 1 minute or until fragrant, then return strained stock to the pan. Simmer for 40 minutes and season with salt and pepper. Add fish pieces and simmer for 10 minutes or until just cooked. Season again.

#### STEP 5:

- Divide soup between serving bowls and top with sour cream and parsley. Serve with bread.

