

Norwegian potato soup; salmon, cod and shrimp |

Recipe for 4 servings

Description

A creamy fish soup with carrots, leeks, celery and fennel.

Ingredients

Soup

- 100 Gr Cod fillet
- 100 Gr Salmon filet skin-off
- 100 Gr Bay scallops
- 100 Gr Leek
- 100 Gr Carrot
- 150 Gr Yukon gold potatoes
- 100 Gr Onion
- 100 Gr Fennel
- 100 Gr Celery
- 1 Tbsp Tomato paste
- 1 Tbsp Flour
- 1 Liter(s) Fish stock
- 250 Ml Cream 35%
- 150 Ml White wine

- Butter
- Salt and pepper

Preparation

- Preparation time **45 mins**

Preparation

Wash and peel the vegetables and cut them into even sized cubes or matchsticks. Cut all of the fish and scallops into cubes of the same size.

Soup

In a hot sauce pot, melt the butter. Add the vegetables. After 2-3 minutes of cooking, add the flour and stir. Add the liquids and cook for another 15 minutes. Add the scallops and fish and cook for another 2-3 minutes depending on their size. Season to taste and serve hot!

Bon appétit!