

FISH SOUP

Serving 10

INGREDIENTS:

3	bay leaves
1.5	onion, fine chopped
1.5 tbsp	oil
1.5-1.75 dl	white wine or 1.5 tablespoon white wine vinegar
3 dl	double cream or creme fraiche
1.2 kg	fish from your local fish market
1	big carrot, cut into julienne
1	fennel, finely sliced
1	celeriac, cut into julienne
1	leek, cut into strips
10.5 dl	good fish stock made from the fishbones and head
3 tbsp	fresh, chopped chives
3 tbsp	fresh, chopped parsley
	Salt and white pepper

PREPARATIONS:

1. *Rinse and fillet the fish.*
2. *Make stock of the fishbones and heads by adding 10.5 dl water together with 2 tablespoons of coarse salt and the bay leaves. When it almost boil, turn the heat down, and let it simmer for 1/2 hour. Scim the stock.*
3. *Chop all the vegetables, boil them (except the onion) in the fish stock until they are tender.*
4. *Stir the onion in a pan with a little bit of oil until it is soft. Add the white wine or vinegar.*
5. *Mix the onion and stock together, add the double cream or creme fraiche, add the fish and let it simmer until the fish is done, 10-15 minutes.*
6. *Decorate it with herbs.*

If it gets too thin, you can use 2 tablespoons of maizena with 1/2 glass of water to thicken it.