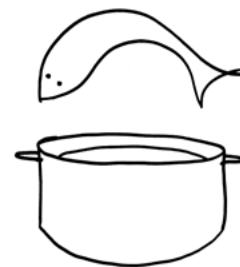


DJUPAVIK FISH SOUP RECIPE



DJUPAVIK COLLAB
FISH SOUP PROJECT
WWW.FISHSOUP.IS

INGREDIENTS FOR 12 PEOPLE:

| | |
|----------|---|
| 50 g | Butter |
| 1 | Leek; sliced |
| 4 dl | Sherry |
| 1 liter | Initial „Djupavik fish soup broth“ form the freezer |
| 4 liters | Water |
| 1 | Fennel; sliced |
| 1 | Parsnip; sliced |
| 1/2 | Celery root; sliced |
| 1 bunch | Celery Stalks; sliced |
| 5 | Carrots; sliced |
| 1 bunch | Arctic thyme |
| 1 bunch | Fresh parsley |
| 3 | Peppercorns |
| 2 | Bay leaves |
| To taste | Cloves, chili powder, lemon peel (grated) and whatever you like Salt |
| 250 g | Tamato purée |
| 3 | Tomatoes; chopped |
| 8 kg | Fish filets; cubed |
| 2 dl | Cream |

PREPARATION:

Melt the butter in a large pan. Add the leek and let it sauté. Deglaze with the sherry and cook for several minutes.

Add the water and the initial fish soup broth and bring to a soft boil. Then put in the rest of the vegetables and simmer for about 25 minutes (until tender).

Add the chopped tomatoes and the purée. Taste and adjust the herbs according to taste before adding the fish filet cubes and simmer for about 5 minutes. Add the cream and stir.

Be careful not to boil the soup again, because the cream might separate.

Serve and enjoy...