



Ingredients 4 Portions

♦ = Kotányi Produkte

120 g	Tarhonya (egg barley), homemade
200 g	Salmon, filleted
200 g	Monkfish
200 g	Dogfish
4 pcs.	Giant prawns
4 pcs.	Red deep-sea crabs
8 pcs.	Mussels
	Mirepoix
	Pot herbs
1	Splash of vinegar
1 pcs.	Onion, finely diced
1 pcs.	Leek
3 tbsp.	Oil
1 l	Water
	Fish bones
10 pcs.	♦ Pepper Black, Whole
1 pcs.	♦ Bay Leaves, Whole
1.5 tbsp.	♦ Paprika Special Sweet
1 pinch	♦ Garlic Granules
1 pinch	♦ Sea Salt, Coarse

Fish and Shellfish in Paprika Broth

⌚ 40–50 Min ♡ ♡ ♡

Preparation

- 1 Wash the fish bones, then add to a pot of cold water with the salt, garlic, bay leaves, pepper and mirepoix.
- 2 Simmer for 20 minutes, then drain. Heat the oil, add onion and cook through, add tarhonya, stir in Kotányi ground paprika, then deglaze immediately with a splash of vinegar.
- 3 Fill the pot with fish broth. Add the tarhonya and cook until al dente.
- 4 Add the pieces of fish, shellfish and mussels, bring briefly to the boil and allow to infuse.
- 5 Add soup herbs.

