



Ingredients 4 Portions

♦ = Kotányi Produkte

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|-----------|---------------------------------|
| 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.

