

Fish and Shellfish in Paprika Broth

40–50 Min

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

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.