

Luxurious Norwegian fish soup

4-6 servings

800 g white fish, e.g. cod or 400 g white fish and 400 g salmon

500 g shrimp with shell

400-500 g pre-cooked mussels with shell (can be omitted)

3 tbsp olive oil

1 yellow onion

2 cloves of garlic

10 cm leek

1 red pepper

1 stalk of celery

2 carrots

2 potatoes

8 dl water

1 tsp salt

1 pinch of white pepper

1 tsp aromatic

2 tbsp cornstarch

2 dl whipping cream

1-2 dl green peas

250 g parsley

Finely chop the yellow onion and garlic. Add to the pot and brown in olive oil for 3 minutes.

Cut the leek and pepper into smaller pieces. Add to the pot and brown for another 3 minutes.

Cut the celery and carrot. Add to the pot and brown for another 3 minutes.

Cut the potatoes into smaller pieces. Put the potatoes in the pot, pour in water, salt, white pepper and aromatics.

Cook under the lid for 25 minutes.

While the pot is boiling, peel the shrimp, cut the fish into 2×2 cm pieces.

Whisk the cornstarch into the cream. Pour in the cream, peas and chopped parsley.

Add the fish and cook slowly under the lid for 5 minutes.

Season with salt and pepper.

Add the shrimp and, if desired, mussels (do not let the soup boil now, otherwise the shrimp will be tough).