



Ingredients

For 4 people

Fish ingredients

750 g fish fillet (e.g. redfish, salmon, ling)

100 g mussel meat

50 g crab meat

For the soup

1½ l vegetable stock

1 onion

1 bunch greens

1 clove garlic

3 tablespoon olive oil

2 egg yolks

¼ cup cream

½ bunch parsley and dill, chopped

1 pinch turmeric

1 pinch cayenne pepper

Method

Wash and crush the garlic clove.

Wash the remaining vegetables, cut into thin strips and sauté in olive oil with the crushed garlic. Add the spices.

In the meantime, cut the washed fillets into chunks and add to the broth along with the shellfish. Simmer on a low heat for approximately 5 minutes.

Mix the cream and egg yolks and stir into the soup (do not boil). Add more seasoning if required and sprinkle with parsley and dill to serve.

Bon appétit!

Wine recommendation

A mature Riesling is the perfect foil for the complexity of the soup.