

Creamy Salmon Soup

Karola Purga 6.b

1. step

At first you make fish stock, this means you boil fish heads and tails in salty water.



2. steps

Fry carrots and onions with some butter and add to the stock.



3. step

Clean the fish and add to the stock also.



4. step

At last put potatoes to the stock and add 10% cream and let it boil on low heat about 20 minutes.



5. step

Bon Appetit!

