

Haddock Soup

CUISIMAGES

Ref :
1804

Type :
Soup

Preparation :
30 min
Rest:

Cooking :
30 min

Cost :


Difficulty :


Origin :




For 6 persons

- 250 g of smoked haddock
- 3 potatoes
- ½ onion
- 30 g butter
- 100 g of smoked belly of pork
- 1 tablespoon flour
- 1 teaspoon mustard
- 250 ml milk
- Parsley
- Pepper



In a pan, cover haddock with 1 litre of cold water. When the water is boiling, turn over a medium heat and cook for 10 min.



Drain haddock using a skimmer, keeping bouillon over a low heat.

Remove skin and bones, and dice fish.

Peel, wash and dice potatoes and onion.

Cook them for 10 min in the bouillon, over a medium heat.



In a saucepan, melt butter and brown pork over a medium heat.

Add flour, mustard and mix for 1 min with a wooden spatula.



Add milk slowly.

Continue to mix until the sauce thickens.



Pour this sauce with potatoes and onion.

Add haddock.



Pepper a little.

Heat a few minutes on soft fire and sprinkled with parsley.



Recommandation
Variante
Vins

Serve hot