

Fisherman's Soup (Halászlé)



Ingredients:

- 2 pounds (about 1 kg) mixed fish fillets (carp, catfish, perch, etc.), cut into chunks
- 1 large onion, finely chopped
- 2 cloves garlic, minced
- 2 tablespoons vegetable oil
- 2 tablespoons sweet paprika
- 1-2 teaspoons hot paprika (adjust to taste for spiciness)
- 1 large green bell pepper, chopped
- 2 medium tomatoes, chopped
- 1 tablespoon tomato paste
- 1 bay leaf
- 1 teaspoon caraway seeds
- Salt and black pepper to taste
- 4 cups fish or vegetable broth
- 1 cup dry white wine
- Fresh parsley for garnish
- Lemon wedges for serving
- Crusty bread for serving

Instructions:

1. Prepare the Fish:

- Clean and cut the fish fillets into bite-sized chunks. Remove any bones.

2. Sauté Onion and Garlic:

- In a large pot, heat vegetable oil over medium heat.
- Add finely chopped onion and sauté until translucent.
- Add minced garlic and sauté for an additional minute.

3. Add Paprika:

- Stir in sweet paprika and hot paprika. Cook for a minute to release the flavors.

4. Incorporate Vegetables:

- Add chopped green bell pepper, tomatoes, tomato paste, bay leaf, and caraway seeds. Mix well.

5. Pour in Broth and Wine:

- Pour in fish or vegetable broth and white wine. Stir to combine.

6. Bring to a Simmer:

- Bring the mixture to a simmer and let it cook for about 10-15 minutes to allow the flavors to meld.

7. Add Fish:

- Gently add the fish chunks to the pot. Be careful not to break them.
- Season with salt and black pepper to taste.

8. Simmer the Soup:

- Simmer the soup for about 15-20 minutes or until the fish is cooked through.

9. Adjust Seasoning:

- Taste the soup and adjust the seasoning if needed. You can add more paprika or salt according to your preference.

10. Serve:

- Ladle the Fisherman's Soup into bowls.
- Garnish with fresh parsley and serve with lemon wedges on the side.
- Accompany the soup with crusty bread.

Enjoy your authentic Hungarian Fisherman's Soup! The combination of spices and the variety of fish make it a delightful and hearty dish.