

Creamy fish chowder

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Ingredients

- 1 l clear fish broth
- 500 g fish fillet - suitable for cod, salmon, frozen fish and seafood
- 2 potatoes
- 2 couples
- 2-3 cloves garlic
- 1 carrot
- 200 g cream
- butter for baking
- black pepper, salt
- dill

Instructions

1. Prepare the ingredients, cut the leeks into rings, carrots and potatoes into cubes. Cut the potatoes smaller than usual for soup - it will cook faster.
2. In the pot in which you will cook, melt the butter and fry the vegetables: leeks and carrots, add garlic at the end.
3. Pour in the broth
4. Add the potatoes. Cook until the potatoes are soft.
5. Add the fish to the soup, cook for 3-5 minutes depending on the size of the pieces. Do not overcook the fish, as it will become dry and crunchy.
6. Taste to see if there is a lack of salt, add salt if necessary.
7. At the end of cooking, whiten the soup with cream. Season with freshly ground pepper and dill.

Notes

In Ireland, chowder is served very hot, which is what you need to warm yourself up from the crisp windy weather when you arrive, with white bread with a thick layer of butter next to it. After such a bowl, you not only warm up, but also feel full.



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