

Riblja Čorba

FRESHWATER FISH SOUP



Ingredients (4 people)

1 kg freshwater fish: carp, tench, catfish, perch, sheatfish
1 large chopped onion or 2 medium
1 whole onion
1 apple (optional)
3 anchovies (optional)
2 potatoes
250 ml of tomato sauce
2 chopped tomatoes
1 small pepper into pieces
1 cup white wine
1 tablespoon sweet paprika
1 teaspoon hot paprika (or more, according to taste)
oil
salt and pepper
fettuccine pasta

Cook the fettuccine pasta in salted water and keep the cooking water.

Saute the chopped onion. If you want you can add a grated apple and three anchovies.

Cut potatoes into slices with a scalloped edge and place on the bottom. Add the tomato sauce, tomatoes and pepper into pieces, the whole onion. Cover with water where you cooked the pasta and the white wine. Add paprika, salt and pepper.

Wait for the boil and add fish made into large pieces. Cook for 25-30 minutes without stirring. The layer of potatoes on the bottom will not make the fish sticking to the pot.

Pour over pasta and serve the soup without fish.

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