

## **FISH SOUP - ( SOPA DE PESCADO )**

### **INGREDIENTS**

**1 lb of fish(rock fish, shrimp, cod, etc.)**  
**1lb of mussels**  
**2 sheets of puff pastry**  
**4 tomatoes**  
**4 garlic cloves**  
**1 onion**  
**1 egg**  
**1 cup of white wine**  
**30 gr of toasted almonds**  
**2 slices of french bread**  
**parsley**  
**3-4 strands of SAFFRON**  
**salt white pepper olive oil**

### **PREPARATION**

In a deep casserole sauté slowly the shredded onion in some olive oil; when it starts changing colour, add 2 peeled garlic cloves and a sprig of parsley both chopped, add the tomatoes, peeled and chunked; poach for five minutes in enough water to cover ingredients, incorporate the fish and add fresh water to cover it all. Crush in a mortar ( or blender ) the SAFFRON, 2 cloves of garlic, the almonds, the slices of bread pre fried in olive oil and a sprig of parsley. Incorporate the crushed mix into the broth season and cover, let slow boil for 20 minutes. Steam the mussels and extract the meat from shell draining all their juice through a thin mesh strainer. Add this mussel juice into the broth a few minutes before serving and stir.

Strain the fish and break it apart into small chunks and strain the broth through a china cap. Portion the fish, shrimp and mussels in to 4 individual cooking bowls and fill each with their respective broth. Unfold the puff pastry and cut out 4 circles a little bit bigger than the bowl lip, wet the bowls edge and the puff pastry circles edges with water, and put the circles of puff pastry over the soup pressing firmly to assure good adhesion to the bowls. Paint the puff pastry shells with the beaten egg and oven at 375 °F until the puff pastry is golden brown, remove and serve.

Recipe provided by SpainGuides.com.

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