



Hay Day Kitchen

Fish soup

Ever wanted to try Hay Day food?

Now's your chance! And this time, we're making a special take on Hay Day Fish Soup - with a traditional Finnish recipe! Nothing beats this warm, comforting dish on a cold Northern night!

We've prepared a special recipe and video so you can follow along step-by-step. Go ahead, give it a try!



https://youtu.be/_L2RFUf0Zlc



Ingredients!

6 Potatoes (medium)

2 Carrots

1 Onion (big)

3 tbsp Butter

3 cups Water

1 cup Cream

3 tsp Salt

1 1/2 tsp Ground black pepper

1 1/2 tsp Ground white pepper

2 Bay leaves

10 pcs Allspice

1 Fish stock cube

1 lb. Salmon fillet (boneless)

1 cup Fresh dill (finely chopped)



Prep time: 40 min

Servings: 4 bowls

Supplies: Soup Pot, Knife, Peeler, Cutting Board, Ladle, Spoons

Method!

- Peel and cube the onion, potatoes and carrots into medium chunks.
- Carefully remove skin from salmon filet. Cut salmon into medium or large size chunks (make sure to pick one size and stick with it)! Set aside.
- Finely chop the fresh dill and set aside for later.
- Place soup pot on the stove and warm to a medium heat. Add and melt butter.
- Add diced vegetables and sauté on high heat for 5 minutes.
- Add water, fish stock, bay leaves and allspice. Cook on medium heat for 15-20 min until potatoes are tender. Give it a good stir to make sure everything is cooking evenly.
- Add cream, black pepper, white pepper, salt and salmon chunks.
- Gently simmer on low heat for 5-10 mins.
- Stir in the chopped dill.
- Remove pot from the stove and serve hot!

Goes great with a big hunk of hearty, fresh bread!

Note – If you can't find salmon in your local store, try substituting with fresh white fish.

We'd love to see your Salmon Soup!

Submit a photo to our Fan Art Uploader!