



Finnish Salmon Soup
4 servings

1 pound salmon, skinned and cut into large chunks
4 cups potatoes, peeled and cut into chunks
3 carrots, sliced (about 1 cup)
1 onion, thinly sliced
1 leek, thinly sliced
1 quart water (or more if needed to cover vegetables)
salt
butter
 $\frac{1}{4}$ teaspoon white pepper
 $\frac{1}{2}$ teaspoon allspice
1 bay leaf
 $\frac{3}{4}$ - 1 cup cream

fresh dill, finely chopped

Melt a chunk of butter in a small kettle and sauté the thinly sliced leek and onion. They need to become a bit translucent but by no means brown!

Boil the water then add with potato and carrot chunks and spices to sautéed leek and onion. Simmer for 10-15 minutes.

Add the salmon on top of the simmering vegetables. Sprinkle salt on top. Gently simmer the fish until ready.

Preheat cream and add it to the soup. Check flavor and add salt if needed.

Last, add dill.