

Balyk Sorpa (Fish Broth)



INGREDIENTS

1. 800 grams freshwater fish
2. Boiling water
3. 1 onion, cubed
4. 1 carrot, cubed
5. 2 potatoes, cubed
6. Salt
7. Black ground pepper
8. 1 laurel leaf
9. Greens to taste

Method:

1. Scale and cut fish into pieces. Add onion, carrot, potatoes, and fish pieces into boiling water. When it returns to a boil, skim the surface. Add salt, laurel leaf, and pepper. Boil on low heat until done.
2. Serve soup with greens to taste.