

## **Nordic Salmon and Dill Soup**

From Soup Broth Bread by Rachel Allen

### **Ingredients**

340g fresh salmon, with the skin still attached

1 litre fish or chicken stock

25g butter

2 leeks, base trimmed and dark green tops removed, halved lengthwise and sliced across into pieces 5mm thick

2 large potatoes, peeled and cut into 6-8mm dice

Salt and freshly ground pepper

100ml cream (regular or double)

2 tablespoons chopped dill, plus more for serving

### **Instructions**

Using a sharp, flexible blade knife, slice the salmon flesh off the skin, all in one piece. Put the salmon skin into a saucepan with the stock and place on a high heat. Bring to the boil, then turn the heat down and simmer the stock, covered with a lid, for 10 minutes, to get every bit of goodness and flavour from the salmon skin. If the salmon skin has already been removed, and you don't have it, then omit this step.

Place the butter in another saucepan over a medium to high heat and allow it to melt. Add the leeks and potatoes and season with salt and pepper. Turn the heat down to low, then cover with a butter wrapper or a piece of parchment paper and the saucepan lid, and cook slowly for 8-10 minutes, stirring once or twice during cooking to prevent the vegetables sticking, until the potatoes are almost cooked.

While the potatoes and leeks are cooking, cut the salmon into 1.5cm chunks.

Strain the stock over the vegetables in the saucepan and turn the heat up to high. Once it comes to the boil, add the salmon and the cream and simmer the soup for 4-6 minutes, until the salmon is just cooked. The potatoes should be fully cooked at this stage. Add the chopped dill and season to taste.

Serve with a little more dill scattered over the top.