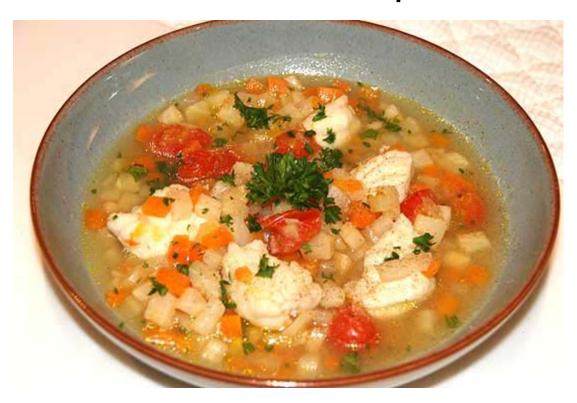
Banker's Fish Soup



Serves 2 Prep 5 mins Cooking 35 mins Easy

Ingredients

2 tbsp olive oil
1/2 onion, roughly chopped
2 carrots, diced
250g celeriac, diced
500ml fish stock
1/2 lemon, zested
handful cherry tomatoes, halved
250g monkfish, trimmed and cut into bite-sized pieces
2 tbsp parsley, chopped to serve
ground white pepper (optional) to serve
lemon wedges to serve

- 1. Heat the oil in a lidded pan and gently fry the onion with a pinch of salt for a couple of mins until softened. Add the carrots and celeriac and cook for a further 8 mins.
- Pour in the fish stock and bring to the boil. Turn down the heat and simmer with the lid on for 20 mins or until the vegetables are still firm but nearly cooked through.
- 3. Add the lemon zest, cherry tomatoes and chunks of fish, and cook for 8 10 mins or until the fish is cooked through.
- 4. Stir in the chopped parsley, dust with a little white pepper, if you like and serve with the lemon wedges to squeeze over.