

# 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.
2. 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.