

# Prawn & Monkfish Brodetto



**Serves 4    Prep 10 mins**

**Cooking 30 mins**

**Easy**

## **Ingredients**

2 tbsp olive oil  
1 onion, finely chopped  
75g diced smoked pancetta  
1 celery stick, finely chopped  
1 carrot, peeled & finely chopped  
400g can chopped tomatoes  
100ml dry white wine  
400ml hot fish stock  
5 fresh basil leaves, shredded + whole leaves to garnish  
500g skinless monkfish fillets, roughly chopped into bite-size pieces  
100g large peeled prawns, raw & deveined

1. Heat the oil in a medium pan over a medium heat. Add the onion and fry for 5 mins, stirring occasionally. Add the pancetta, celery, fennel and carrot and cook for 2 mins, stirring continuously.
2. Increase the heat to high. Add the tomatoes, wine, stock, basil and parsley and bring to the boil. Reduce the heat to medium. Simmer for 10 mins, stirring occasionally, then season with salt & pepper.
3. Reduce the heat and add the monkfish. Simmer gently for 5 mins, stirring occasionally, then add the prawns and cook for 5 mins. Ladle the soup into bowls and garnish with the parsley.