Sea food waterzooi

NIBBLEDISH CONTRIBUTOR

Ingredients

- About 4 or 5 of Celery sticks

- 3 or 4 tomatoes
- About 250g of salmon
- About 250g of shrimps
- About 250g of any white fish. I always use a different one.
- 2 onions
- About 3 or 4 of carrots
- Half a lemon
- Fish broth
- A bottle of white wine
- A bit of parsly
- Optionally chives and/or garden cress

Instructions

- Cut all the vegetables into small pieces.
- Poor about half a liter of wine into a big pot add a cube of broth to it.

- Boil all the vegetables in there and poor the juice of the lemon over it.

- Cut up all the fish and fry them in a big pan.
- When the fish is almost done, poor all the vegetables and the wine over it.
- Keep the pan on low to medium heat for a while until the fish is completely done.
- Take the pan of the fire, cut up the raw tomatoes and place them on top in a

nice pattern.

- Chop up the parsly and optionally the chives and garden cress.
- Sprinkle these on top for a nice presentation.