



Fish Soup with guajillo chili

Ingredients

For the broth:

- 4 fish fillets
- 1 fish spine and head
- 1 stalk of celery, chopped
- 1 carrot, chopped
- 2 onions, chopped
- 2 bay leaves
- 2 sprigs of thyme

- 4 tomatoes
- 4 guajillo chilies, seeded and soaked
- 1 clove of garlic
- 4 tablespoons of oil
- 10 cups of water

For serving:

- 2 tortillas made with MASECA® Nixtamasa, cut into thin strips
- 1 tablespoon of oil
- Guajillo chili rings
- 1 sliced avocado

Preparation

1. In a pot, add ten cups of water, the fish spine, and the fish head along with bay leaf, thyme, celery, carrot, and half of the onion. Boil for twenty minutes and strain. Reserve the broth.
2. Blend the remaining onion with garlic, tomato, and chilies.
3. Fry this sauce in oil and cook until it thickens.
4. Add the broth and cook over low heat, seasoning with salt to taste.
5. Add the fish fillets and cook them in the broth.

To serve:

1. Spread the tortilla strips with oil, bake until crispy, and add salt.
2. Serve the soup with the fillets, guajillo chili rings, tortillas, and avocado.
3. Accompany with lemon.