THE BEST OF RUSSIAN COOKING

ALEXANDRA KROPOTKIN



this soup. Personally I think it is far better to have the sturgeon in smaller pieces, with the skin and bones removed before serving.

Selianka

¾ lb. fillet of haddock or any other firm white-fleshed fish
4 thin slices smoked salmon
1 tbsp. tomato purée
1 tbsp. butter (or substitute)
1 tbsp. flour
6 cups fish broth
1 cup sweet cream
2 tbsp. minced sour gherkins
1 tbsp. minced capers
½ lb. cooked shelled shrimps
1 tbsp. minced parsley
Pepper

Poach the fillet of haddock 10 minutes in 1 cup water. Take up and drain well. Drop the slices of smoked salmon in the same water and boil up for 1 minute. Drain the salmon slices and cut them in 1-inch squares. Fry the tomato purée in the butter; add flour; add some fish broth. Boil up. Add cream very carefully to prevent curdling. Break up the filet in medium-sized pieces and put in the soup along with the salmon, the gherkins, capers, and shrimps. Heat but do not boil. Garnish with minced parsley and dust with freshly ground pepper.

COLD SOUPS

In Russia our cold soups of meat or fish, or meat-and-fish combinations, are generally made with a slightly fermented drink called *kvas,* a sort of beer brewed from either white bread or black bread. *Kvas* is also popular to drink with meals.

Since there isn't any *kvas* in this country, I make my cold

