

2 minutes application break

Fish soup

Facts

Origin Globally
Dates back Ancient
Ingredients Fish, seafood, vegetables, and broth

Soup or base for other dishes

MixSing Process



Design

Shear	CFD simulations confirms $>200,000 \text{ s}^{-1}$
Design	According to European legislation and CE marked
Hygiene	Complying with EHEDG guidelines
Viscosity	Up to 75,000 cP
Accessories	Vacuum system, scrape agitator
Materials	Stainless steel: AISI 316L. All materials: EC 1935

Insight

Fish soup is a traditional dish that people worldwide have enjoyed for centuries. The origins of fish soup can be traced back to ancient civilizations, such as Greece and Rome, where fish was commonly used in cooking and was often served in a soup or stew-like form. One of the earliest known fish soup recipes can be found in the Roman cookbook “Apicius”, which dates back to the 1st century AD.

The popularity of fish soup continued to grow throughout the Middle Ages and was commonly consumed by European fishermen to use their catch of the day. It was also typically served as a Lenten dish

in Catholic countries due to the church’s restrictions on eating meat during certain times of the year.

The recipe for fish soup varies depending on the region and country it is prepared in. However, traditional fish soups are typically made with various fish and seafood, vegetables, and a flavorful broth. Some popular fish in fish soup include cod, haddock, halibut, and salmon. Vegetables commonly used in fish soup include potatoes, carrots, onions, and celery.

One of the most famous fish soups is the “Bouillabaisse”, which originated from

the coastal town of Marseille in Southern France. This hearty fish soup is made with various fish and seafood, such as monkfish, sea bass, shellfish, vegetables, and a flavorful broth. The dish is traditionally served with a rouille, a mayonnaise-like sauce made with olive oil, garlic, and saffron, which is spread over toasted bread and added to the soup.

There are also many traditional fish soups in Asia, such as “Sinigang” from the Philippines, a sour fish soup made with tamarind, fish and vegetables. Another is “Bakso Ikan” from Indonesia, which is a fish ball soup made with fish meat, flour, and vegetables.



The power of simplicity

Web
tps.ltd

Europe
Fejringhusvej 16
DK-8722 Hedensted
erik.harbo@tps.ltd

Rest of world
11 Irving Place
Singapore 369551
claus.siegaard@tps.ltd