

## **Fish Stock**

Makes 6 Cups (1.44 liters) stock

- 680 g fish bones
- 4 liters water
- 1 tsp thyme
- 3 bay leaves
- 1 clove garlic, crushed unpeeled
- 1 onion, roughly chopped
- 5 peppercorns
- 1 carrot, chopped
- 1 stalk celery, chopped with leaves
- 120 ml white wine
- 1.2 liters water

Bring to a boil, simmer, and strain

