

Kalakeitto

SALMON AND FINNISH POTATO SOUP

Scandinavians enjoy salmon in many forms. Here is a simple chowderlike soup that qualifies for the label "comfort food." Try it as a light main course. Yellow Finnish potatoes are quite buttery in flavor, reducing the need to add butter to the soup, but any potato will work well.

4 cups (32 fl oz/1 l) fish stock (see glossary)

1 lb (500 g) yellow Finnish potatoes, peeled and diced

2 tablespoons unsalted butter or margarine

1 onion, chopped

3 tablespoons flour

2 cups (16 fl oz/500 ml) low-fat (1-percent) milk

$\frac{3}{4}$ lb (375 g) salmon fillet, skinned, boned and cut into $\frac{1}{2}$ -in (12-mm) cubes

$\frac{1}{2}$ cup (4 fl oz/125 ml) dry white wine