



**Ingredients:**

3 lbs carp

1 teaspoon gelatin

4 cups vegetable stock

2 teaspoon water

4 peppercorns

1 egg white

3 bay leaves

**Directions:**

Remove head and clean fish. Cook head and spices in vegetable stock for half hour. Strain. Place whole fish in a pan. Cover with strained stock and simmer for half hour until tender. Remove fish and place on a serving platter. To clarify stock, add slightly beaten egg white and bring to boiling point, stirring lightly. Strain through cheesecloth. Dissolve gelatin in water, add stock. Pour over the cooled fish. Chill thoroughly until firm. Garnish with carrot rings, hard boiled eggs, and lemon slices.aaa