

## Bouillabaisse with Rouille

Serves 8

- 106 g olive oil (or less)
- 32 g flour
- 52 g onion, chopped
- 100 g celery, chopped
- 1 clove garlic, minced
- 4 liters fish stock
- 340 g tomatoes
- 120 ml white wine
- 1 T lemon juice
- 2 T parsley, chopped
- 1 whole bay leaf
- ½ tsp salt
- ½ tsp cayenne pepper
- ½ tsp saffron
- 100 g green onions, chopped
- 1 tsp thyme
- ½ tsp fennel
- 918 g fish fillets, cut in 4 cm chunks (firm fish like kajiki maguro or anko)
- 24 whole scallops
- 227 g shrimp, peeled and deveined
- 135 g crab meat
- 16 whole mussels or clams
- 1 squid fillet

### Rouille

- 2 whole garlic cloves
- 60 ml olive oil
- ¼ tsp saffron
- 1 T water
- ¼ C Panko, fine
- 240 ml bouillabaisse broth
- ⅛ tsp Tabasco sauce

1. Heat **olive oil** in a large pot.
2. Sauté **onion**, **celery**, and **garlic** until tender
3. Sprinkle with **flour**. Stir and cook until light brown.
4. Add **fish stock** slowly. Add stock, **tomatoes**, **wine**, **lemon juice**, **herbs**, and **seasonings**.
5. Simmer on low heat for 1 hour.
6. Add fish and cook for 10 minutes
7. Add other ingredients; cook 5 more minutes

### Rouille:

1. Place **garlic** and **olive oil** in food processor or blender and whirl to smooth paste.
2. Add **saffron** dissolved in water and blend again.
3. Add **breadcrumbs**, then **broth**, mixing thoroughly.
4. Serve from bowl, allowing guests to stir a tablespoon or more into each portion of the bouillabaisse.

Place **toast** (sliced French bread, toasted dry) in each of heated bowls. Divide seafood equally among bowls. Pour broth over seafood. Serve with Rouille on the side.

