



Bouillabaisse with Pesto Rouille



Time: None min.

Difficulty: Medium

Ingredients (6 to 8 people)

For this recipe we used:

• Ingredients

- Finely chopped tomatoes 750g 3 cups
- Baguette 8 ½-inch slices cut on the diagonal
- Cayenne pepper 1/4 tsp.
- Cooked lobster meat 1 lb.
- Diced green pepper 1 cup
- Diced onions 1 cup
- Fennel bulb 1 small (about 10 to 12 oz.)
- Finely chopped garlic 1/4 cup
- Fish stock 6 cups
- Fresh breadcrumbs 1 cup
- Freshly ground black pepper To taste
- Kosher salt To taste
- Large strips of orange peel 2
- Mussels 1 lb. washed and debearded
- Olive oil 1/4 cup
- Saffron threads Generous pinch
- Skinless firm white fish 1 lb. (sea bass, halibut, or cod cut into large pieces)
- Small clams (such as cockles) 1 lb. soaked in cold salt water
- Store-bought pesto 1/4 cup
- White wine 1 cup
- Yukon gold potatoes 10 oz. cut into ½-inch dice



Preparation

Combine 2 Tbs. olive oil with 1 Tbs. garlic, 1/4 tsp. salt, and 1/4 tsp. pepper. Brush the mixture on one side of the bread slices and set aside.

For the rouille: in a medium bowl, soak the breadcrumbs, cayenne, 1/4 tsp. salt, and 1/4 tsp. pepper in ½ cup water and set aside for 15 minutes, then stir in the pesto.

In an 8-quart pot or Dutch oven, heat the remaining oil over medium-high heat until shimmering. Add the fennel (sliced lengthwise into 1/8-inch slices fronds reserved), onions, and peppers and sauté until just tender, about 4 minutes. Add the remaining garlic and continue to cook for another 15 seconds, then add the wine, **Pomì finely chopped tomatoes**, fish stock, potatoes, saffron, and orange peel, and bring to a boil. Lower the heat to medium, add the fish, mussels, and clams and cook, covered for about 4 to 5 minutes, until the mussels and clams have opened. Add the lobster meat and heat through. Keep warm.

Place a rack in the center of the oven and heat the oven to 450°F. Place the bread slices on a large baking sheet and toast in the oven until golden brown, about 6 to 7 minutes.

Serve the bouillabaisse with a dollop of the rouille and a bread slice. Garnish with a fennel frond.