HOW TO MAKE

Bouillabaisse

Shopping list

2 small onions
4 large garlic cloves
3 branches of celery
0.75 lb rock fish (with head)
7 oz peeled and diced tomatoes
1 table spoon pureed tomato
2 small bay leaves
1 pinch saffron
1.5 cups white wine
4.5 cups water
Salt and pepper
12 potatoes
5 garlic cloves
1 small measure of saffron
3 egg yolks
1.5 cups of olive oil
Salt
Chili (powdered)
1 baguette
2 lb garnish fish (red snapper, halibut, big shrimps, cod, seabass… it is nice to have a selection of 3 of those. Mussels are also delicious)
1 small bunch of parsley
2 lemons

Step / What to do

1

Prepare the soup: Dice the onions, garlic and celery. Cut the fish in chunks.
Saute the onions, garlic and celery, add the fish and sauté a little. Add the diced tomatoes, the tomato paste, the bay leaves and the saffron. Dry out. Add the wine and the water, salt and pepper.
Cook on medium low (covered) for 30 to 45 minutes. Strain.
Boil the potatoes.

2

As the soup is cooking prepare the sauce called "rouille": Dice the garlic.
In a bowl combine the egg yolks with the saffron and the garlic. Add the oil very slowly, whisking firmly all the time.
Season with salt and chili.

3

Once the soup is cooked and the rouille ready prepare the croutons and the fish garnish:
Preheat the oven on 450.
Slice the bread, drizzle olive oil and broil on one side.
Reheat the soup slowly. Adjust seasoning and add lemon juice.
Preheat a non-stick pan.
Broil the pieces of garnish fish quickly (do not overcook).
Chop the parsley.

What you need (serves 6)

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- 3 branches of celery
- 0.75 lb rock fish
- 7 oz peeled and diced tomatoes
- 1 table spoon pureed tomato
- 2 small bay leaves
- 1 pinch saffron
- 1.5 cups white wine
- 4.5 cups water
- Salt and pepper
- 12 potatoes
- 5 garlic cloves
- 1 small measure of saffron
- 3 egg yolks
- 1.5 cups of olive oil
- Salt
- Chili (powdered)

- 1 baguette
- 2 lb garnish fish (red snapper, halibut, big shrimps, cod, seabass… it is nice to have a selection of 3 of those. Mussels are also delicious)
- 1 small bunch of parsley
- 2 lemons

Marguerite's tip

Bouillabaisse is better eaten with the fish and potatoes on the side, garnished with parsley, the soup in a soup bowl, and the croutons on the side. Guests will add some rouille on their crouton and / or in their soup.