



# Rouille

*adapted from The New York Times*

- generous pinch saffron
- 1/4 cup fresh bread crumbs
- 2 garlic cloves, smashed
- 1/2 teaspoon kosher salt
- generous pinch cayenne
- 1 large egg yolk
- 1/2 cup extra virgin olive oil

Using a mortar and pestle, pound saffron until bruised and fragrant. Mix in a half teaspoon of boiling water and let sit for 5 minutes.

Meanwhile, combine bread crumbs with enough hot water or fish stock to make a loose paste. Add this to the saffron.

Now add garlic, salt and cayenne and pound into a fairly smooth paste. Mix in the egg yolk until thoroughly combined. Keep pounding and stirring constantly as you slowly drizzle in the olive oil (like making mayonnaise—start with just a couple of drops at a time!). Add more salt and cayenne if necessary. If you scare yourself with how garlicky it is, add a small pinch of sugar. But the strong flavor will dissipate in the soup and be delicious.