



Bouillabaisse

adapted from The Joy of Cooking

Serves 4-6

- 1 tablespoon olive oil
- 1 tablespoon unsalted butter
- 1 leek, white and some green, cleaned, halved and sliced
- 1 fennel bulb, halved, cored, and sliced thin
- 1-2 celery stalks, sliced thin
- 1 bay leaf
- 1-2 star anise
- peel from 1/2 an orange
- 1/2 teaspoon saffron threads
- 1/2 teaspoon sea salt
- 3 cloves garlic, minced
- 1 tablespoon tomato paste
- 1/2 cup dry white wine
- 2 cups canned whole tomatoes with juice
- 3 cups fish stock (see below)
- 1/2 teaspoon cayenne pepper
- 1/2 teaspoon sea salt
- 2 tablespoons olive oil
- 12-18 littleneck or manila clams, well scrubbed
- 12 sea scallops
- 1 pound monkfish (or other firm-fleshed white fish such as red snapper, halibut or sea bass), cut into 1" pieces
- 2 tablespoons Pernod

In a large pot, melt olive oil and butter over medium heat. Add the rest of the ingredients up to the garlic and cook, stirring occasionally, until the vegetables are tender but not browned, 5-10 minutes.

Now add the garlic and cook, stirring, for another couple of minutes. Do not scorch. Add the tomato paste and cook for a minute. Pour in the wine, bring to a gentle boil and cook for 3 minutes. Stir in the tomatoes with their juice and break up with a spoon. Add the fish stock, salt and pepper, and bring to a boil. Reduce heat, cover and simmer for about half an hour.

You can make this soup the day before and keep it in the fridge. When you're ready to assemble the bouillabaisse, remove the star anise and orange peel, and heat it through over medium heat.

Meanwhile, in a large soup pot, bring 2 tablespoons olive oil to the smoking point over high heat. Add the clams and cook, stirring, for 2-3 minutes. Now pour in the warmed soup. Bring to a boil, reduce heat, and simmer for 3 minutes.

Stir in the monkfish and continue to cook, covered, for 1 minute. Then add the scallops and cook just until done, another 2-3 minutes. Discard any clams that have not opened and stir in the Pernod.

Serve with thinly sliced baguette rounds you have toasted lightly in the oven, and pass a bowl of rouille. The idea is to plop a dollop of rouille onto a crouton and place it into the soup, so the rouille gets stirred in and the croutons soak up the broth.