



Mediterranean Bouillabaisse- served hot

Ingredients-

1 Mediterranean Bass
3 Razor Clams
5 Mussels
1 Live Scallop
2-3 Shrimp
4 Cockles
1 Langoustine
Baby Leek
Fingerling Potatoes
Young Carrots
1 small fennel
½ t. tarragon
2 cloves garlic
1 small shallot
½ t. saffron
2 oz. olive oil
3 oz. butter
1 cup white wine
Salt & pepper to taste

Directions-

1. In a medium size pot, heat 1 T. olive oil and minced shallots, add all shellfish, and steam with half of white wine for 3-4 minutes until open
2. Remove shellfish from shell, rinse, and chill; strain shellfish liquid through a fine china cup and set aside
3. In a separate pot, add olive oil, half of the butter, garlic, and sauté with saffron for 2-3 minutes; add all vegetables and remaining white wine and shellfish liquid and cook until vegetables are fork tender
4. Add salt & pepper to taste; add shellfish and the bass. At the last 2 minutes of cooking add remaining butter and tarragon; bring to a boil
5. In a large bowl, pour Mediterranean Bouillabaisse

Source: Aurora