



Recipes by Hubert Keller

Bouillabaisse

Ingredients:

(Yields: serves 4-6)

- 3 tablespoons olive oil
- 1 onion, sliced thin
- 4 garlic cloves, minced
- 1 fennel bulb (white part only), quartered and sliced thin
- 1 celery root, peeled, quartered and sliced thin
- 1 14-ounce can diced tomatoes with juices
- 10 small fingerling potatoes, sliced
- 6 cups clam juice, hot
- 1 fresh bay leaf
- 2 sprigs fresh thyme
- 2 sprigs fresh cilantro
- 3 sprigs fresh tarragon
- 1 teaspoon saffron threads
- 1, 8-ounce halibut fillet, cut into 4 equal pieces
- 1, 8-ounce red snapper fillet, cut into 4 equal pieces
- 1, 8-ounce salmon fillet, skinless, cut into 4 equal pieces
- Salt and pepper
- 6 large prawns, head and shell on
- 6 large sea scallops
- 1 quart clams
- 1 teaspoon orange zest
- 1 quart mussels
- 1 cup mayonnaise
- 2 teaspoons tomato paste
- 2 teaspoons harissa

Directions:

If the ingredient list looks a little daunting, keep in mind the spirit of Bouillabaisse, the revered dish of Southern France that is prized for its ability to dazzle diners with a panoply of seafood and wonderful, rich flavors – all coming out of one pot. 1. Heat oil in a large sauté or casserole pan over medium-high heat, then add onions and half of the garlic. Sauté for two minutes, stirring occasionally.

Add fennel, celery root, diced tomatoes, fingerling potatoes, and clam juice and stir to combine.

Add the bay leaf, thyme, cilantro, tarragon and saffron and stir until herbs are evenly dispersed throughout.

Cover and bring the mixture to a boil. Turn the heat to low and allow the mixture to simmer for 10 to 15 minutes, or until vegetables are almost tender.

Season halibut, snapper and salmon lightly with salt and pepper.

Place the halibut pieces into the stew, so that they are almost completely submerged in the liquid. Cover the pan and let simmer 2 minutes.

Submerge the red snapper into the stew, cover the pan, and simmer for 2 minutes.

Submerge the salmon into the stew, cover the pan, and simmer for 2 minutes.

Add the scallops to the stew, cover the pan, and allow to simmer for 2 minutes.

Add the prawns to the stew, cover the pan, and allow to simmer for 2 minutes.

Add the clams to the stew, cover the pan, and allow to simmer for 2 minutes.

Finally, sprinkle the orange zest evenly over the stew, and add the mussels. Allow the mixture to come back to a simmer, cover, and let cook 2-3 minutes, or until the clams and mussels have all opened, and all seafood is cooked throughout.

Make a rouille by combining mayonnaise, remaining garlic, tomato paste and harissa. Stir until well combined.

Serve the bouillabaisse in a bowl alongside the rouille.