

Campagne Bouillabaisse



C A M P A G N E

Chef Daisley C. Gordon

Ingredients

(serves 4)

4 heaping tablespoons Tomato concassé

4 T Sweet onion, diced

½ Fennel bulb, shaved across grain

8 clams

8 mussels

12 prawns

8 oz Assorted whitefish (rockfish, bass, monk, etc) cut into 1 inch chunks

4 oz Squid

1 ½ cups bouillabaisse broth

2 T Italian parsley, chopped

1 ½ T Extra virgin olive oil

1 T Whole butter

1 lemon

Harissa rouille (see recipe below)

½ baguette made into toasted crostini

Bouillabaisse broth

½ cup extra virgin olive oil

1 onion julienne

½ head fennel, julienne

2 beefsteak or 3 or Roma tomatoes

1 T fennel seed

2 t coriander

1 t mustard seed

1 T anise seed

1 T red pepper flakes

1 each cardamom pod, cracked

1/2# Mussels

1/2# whole rock fish or carcass

1/2 cup tomato paste

½ 750 ml bottle dry white wine

½ gallon water

pinch saffron

Procedure:

Use deep stainless rondeau.

Sauté onions and fennel until just soft

Add tomatoes and cook until most of the liquid is gone

Add chopped fish carcass and mussels and cook until mussels open

Add tomato paste and caramelize lightly for two minutes.

Add white wine and pinch of saffron then bring to simmer for five minutes. Add water.

Bring all to simmer for 10 minutes. Do not skim oil from broth. Blend completely with immersion blender. Strain through large then small hole strainer then a chinois or cheesecloth if needed to remove shell bits. Cool until ready to use.

Harissa rouille

Recipe makes 1 cup, use the rest for a salad dressing or for dipping vegetables

3 T Red bell pepper, roasted, peeled, diced small

2 Egg yolks

1 t harissa paste

2 tsp. Dijon mustard

2 tsp. Garlic, minced

1 ½ oz Lemon juice

¾ cup Olive oil

2 tsp. Capers, drained and chopped

sea salt and fresh ground black pepper to taste

In the food processor, combine eggs, garlic, lemon juice, harissa and mustard. Add olive oil with the processor running to achieve aioli consistency. Remove Harissa rouille from food processor and fold in the peppers and chopped capers, then adjust seasoning as needed with salt and pepper.

Assembly

Begin with a strain sided deep sauté pan large enough to hold all ingredients. Add whole butter to pan and heat until foamy. Add onion and fennel and sauté until they begin to give off aroma. Add clams and mussel and prawns and sauté 30 seconds, then add all fish chunks and enough broth to get half way up pan. Cover pan and simmer until mussels and clams open. Add squid and tomato and heat until squid begin to turn opaque. Adjust seasoning with salt and pepper and lemon juice and finish with chopped parsley.

Divide bouillabaisse amongst 4 warm bowls. Serve Harissa rouille and croutons on the side.