

BOUILLABAISSE PASTA

1 LBS OF MEDIUM SHRIMP (SHELLS ON)
2 LBS MUSSELS
2 CUPS OF CHERRY TOMATOES
1 SMALL RED ONION
1 SMALL FENNEL BULB
6 CLOVES OF GARLIC
SPRIG OF THYME
WHITE WINE
SAFFRON
CHILI FLAKES
1 PACKAGE OF SPAGHETTI OR LINGUINE
FRESH CHIVES AND ITALIAN PARSLEY

FILL A PASTA POT WITH WATER, PUT ON TO BOIL. SALT GENEROUSLY.

CLEAN THE SHRIMP, REMOVING THE VEIN AND SLICING THEM LENGTHWISE IN HALF. RESERVE THE SHELLS.

PRESS THE SHRIMP BETWEEN LAYERS OF PAPER TOWELS.

IN A MEDIUM SAUCEPAN, SAUTÉ THE SHELLS IN A FEW TBSPS OF OLIVE OIL.

MEANWHILE, PEEL AND ROUGHLY SLICE ONION. ROUGHLY CHOP 2 CLOVES OF GARLIC.

WHEN THE SHELLS ARE PINK, STIR IN THE ONION, GARLIC AND THYME. COOK FOR A MINUTE, STIRRING.

POUR IN 3 CUPS OF WHITE WINE. BRING TO A BOIL, REDUCE TO A SIMMER. ADD SALT AND WHITE PEPPER. SIMMER FOR ABOUT 10 MINUTES OR UNTIL THE LIQUID IS REDUCED BY HALF. STRAIN SHRIMP STOCK INTO A BOWL.

GRIND A HEALTHY PINCH OF SAFFRON AND SOME COURSE SALT IN A MORTAR AND PESTLE. POUR THE STOCK INTO THE MORTAR AND PESTLE, THEN BACK INTO THE BOWL, SO YOU DON'T WASTE THE SAFFRON.

SLICE THE CHERRY TOMATOES IN HALF LENGTHWISE.

SLICE THE FENNEL BULB LENGTHWISE. CUT OUT THE WHITE CORE. SLICE EACH HALF CROSSWISE IN THIN HALF MOONS.

ADD THE SPAGHETTI TO THE BOILING WATER. IT SHOULD COOK IN 8-10 MINUTES.

SLICE 4 CLOVES OF GARLIC INTO THIN PIECES.

HEAT 4 TBSPS OF OLIVE OIL IN A LARGE FRYING PAN. WHEN THE OIL IS VERY HOT, ADD THE SHRIMP AND THE GARLIC. SALT AND PEPPER AND SAUTÉ FOR ABOUT 3 MINUTES, TURNING FREQUENTLY UNTIL THE SHRIMP ARE PINK. TURN OFF THE HEAT.

WHEN THE SPAGHETTI IS AL DENTE, DRAIN IN A COLANDER.

HEAT 3 TBSPS OF OLIVE OIL IN THE EMPTY PASTA POT. ADD THE FENNEL, COOK FOR 2 MINUTES. ADD THE GARLIC, THEN THE TOMATOES AND THE MUSSELS. SALT AND PEPPER. ADD A PINCH OF CHILI FLAKES. POUR IN THE SHRIMP STOCK AND COVER.

ONCE THE MUSSELS HAVE OPENED (ABOUT 3 MINUTES), REDUCE THE HEAT. DUMP THE PASTA INTO THE POT AND TOSS WITH THE MUSSELS FOR 30 SECONDS.

PUT THE PASTA IN A WARM SERVING BOWL WITH THE SHRIMP ON TOP.

CHOP FRESH CHIVES AND PARSLEY AND SCATTER OVER THE DISH.

SERVES 8