

BOUILLABAISSE

TWO 1 ½ LB LOBSTERS
WHITE VINEGAR

1 BROWN ONION
1 SMALL FENNEL BULB
1 LARGE LEEK
4 GARLIC CLOVES
4 RIPE TOMATOES
SAFFRON
1 WHOLE DRIED RED CHILI PEPPER
BAY LEAF
FRESH THYME OR OREGANO
FRESH PARSLEY
1 ORANGE

2 LBS OF SHRIMP, SHELLS ON
16 SEA SCALLOPS
2 LBS OF COD, HADDOCK OR RED SNAPPER
2 LBS OF MUSSELS

2 BAGUETTE
2 CUPS OF AOILI

POUR 1 CUP OF WHITE WINE VINEGAR INTO A PASTA POT. ADD THREE CUPS OF WATER. BRING TO A BOIL.

HOLDING THE LOBSTERS BY THE BACK, SUBMERGE THEIR HEADS IN THE HOT WATER TILL THEY STOP SCREAMING. COVER.

WHEN THE LOBSTERS RETURN TO A BOIL, COOK FOR ANOTHER TEN MINUTES. TAKE OUT THE LOBSTERS. LET THEM COOL. SPLIT THEM LENGTHWISE TO REMOVE THE TAIL MEAT. CRACK THE CLAWS TO REMOVE THE CLAW MEAT. RESERVE LOBSTER MEAT.

CLEAN THE SHRIMP, RESERVING THE SHELLS.

POUR OUT THE LIQUID FROM THE POT.

MAKE A BOUQUET GARNI WITH 6 THYME SPRIGS, 10 PARSLEY STEMS AND 2 BAY LEAVES, TIED TOGETHER WITH KITCHEN TWINE.

CHOP THE ONION AND FENNEL. TRIM THE ROOT END AND DARK GREEN LEAVES FROM LEEK, SLICE LENGTHWISE AND RINSE

UNDER RUNNING WATER TO REMOVE GRIT. CHOP. PEEL AND CHOP GARLIC CLOVES.

HEAT 1/2 CUP OLIVE OIL IN THE POT OVER A MEDIUM FLAME. ADD THE CHOPPED ONION AND FENNEL. COVER AND SWEAT FOR TWO MINUTES. ADD THE SHRIMP SHELLS AND THE LEEK. AFTER A MINUTE, ADD THE GARLIC . STIR TILL YOU SMELL THE GARLIC. ADD THE BOUQUET GARNIE, THE DRIED CHILI AND THE LOBSTER SHELLS.

POUR IN 4 QUARTS OF WATER AND BRING TO A BOIL. REDUCE TO A SIMMER.

GRIND 1 TBSP OF SAFFRON THREADS TO A POWDER IN A MORTAR AND PESTLE WITH A LARGE PINCH OF SALT. DISSOLVE IN THE STOCK.

MAKE A CROSS CUT IN EACH TOMATO OPPOSITE THE STEM. USING THE LARGEST HOLES IN A BOX GRATER SET OVER A BOWL, GRATE THE TOMATOES AND DISCARD THE SKIN. ADD TO THE STOCK.

ADD THE ZEST OF 1/2 THE ORANGE.

ADD 2 TBSPS OF SEA SALT AND SEVERAL GRINDINGS OF PEPPER.

SIMMER THE STOCK UNCOVERED FOR 1 1/2 HOURS. IT SHOULD REDUCE BY ABOUT A QUART. LET IT COOL. STRAIN OUT THE SOLIDS.

MEANWHILE, MAKE THE AOILI.

AIOLI

1 POACHED EGG
2 EGG YOLKS
3 CLOVES OF PAR-BOILED GARLIC
1 CLOVE RAW GARLIC
1 TSP LEMON JUICE
2 TBSPS DIJON MUSTARD
1 TSP OF WATER
PINCH OF ESPELETTE OR CHILI PEPPER
SALT
1/2 CUP OLIVE OIL
1 CUP OF CANOLA OIL

PARBOIL 3 CLOVES OF GARLIC FOR ABOUT A MINUTE.

POACH EGG IN WATER WITH A SPLASH OF VINEGAR UNTIL THE YOLK IS BARELY SET. REMOVE WITH A SLOTTED SPOON AND COOL UNDER GENTLY RUNNING WATER.

SQUEEZE ONE CLOVE OF RAW GARLIC THROUGH A GARLIC PRESS INTO A FOOD PROCESSOR. ADD A PINCH OF SEA SALT, ESPELETTE PEPPER, 2 TBSPS OF DIJON MUSTARD, 1 TSP LEMON JUICE, 1 TSP WATER. PULSE SEVERAL TIMES TO DISSOLVE MUSTARD AND MIX THE INGREDIENTS.

ADD THE EGG YOLKS AND THE POACHED EGG. TURN ON THE FOOD PROCESSOR AND SLOWLY ADD THE OILS IN A THIN STREAM. GO SLOWLY IN THE BEGINNING, PAUSING TO MAKE SURE THE OIL IS EMULSIFIED BEFORE ADDING MORE.

WHEN ALL THE OIL IS INCORPORATED, EMPTY INTO A BOWL. COVER WITH PLASTIC WRAP AND COVER TILL READY TO SERVE.

FINAL COOKING AND SERVING THE BOUILLABAISSE

BRING THE STOCK TO A SIMMER.

CUT THE FISH INTO 2-INCH PIECES. DRY WITH PAPER TOWELS. DRY THE SHRIMP AND SCALLOPS AS WELL.

CUT THE RESERVE LOBSTER MEAT INTO PIECES.

CUT THE BAGUETTE INTO 1-INCH THICK ROUNDS AND TOAST IN THE BROILER.

HEAT 1/2 CUP OF OLIVE OIL IN A LARGE SKILLET TILL IT'S SMOKING. SAUTE THE FISH, THE SHRIMP, AND SCALLOPS SUCCESSIVELY, TILL BARELY COOKED. BY COOKING THEM SEPARATELY YOU WON'T CROWD THEM IN THE PAN, SO THEY'LL BROWN SLIGHTLY. SALT AND PEPPER.

TOSS IN LOBSTER MEAT AND SAUTE JUST TO HEAT THROUGH.

ARRANGE FISH, SHRIMP, SCALLOPS AND LOBSTER ON A WARM PLATTER.

RAISE THE STOCK TO A BOIL. ADD THE MUSSELS. COOK TILL THEY OPEN, ABOUT 2 MINUTES. REMOVE TO A BOWL WITH A SKIMMER OR SLOTTED SPOON.

CHOP SOME PARSLEY AND SCATTER OVER THE MUSSELS.

TO SERVE, ARRANGE A BUFFET WITH THE SOUP BOWLS, STOCK, FISH, MUSSELS, BREAD, AND AOILI. YOUR GUESTS CAN ASSEMBLE THEIR OWN BOUILLABAISSE. SERVE WITH EXTRA TOASTS AND AOILI ON THE TABLE.

SERVES 10

LOU FROM LOU'S WINE SHOP RECOMMENDS

**PAOLA CALI VITTORIA FRAPPATO "MANDRAGOLA" 2012
13% ABV \$20 IMPORTER: OLIVER MCCRUM**

FRAPPATO IS A GRAPE THAT'S AUTOCHTHONOUS TO SICILY'S SOUTHWEST. A THICK-SKINNED VARIETY THAT DOES WELL IN THE HEAT, IT YIELDS FRESH, LIGHTLY PIGMENTED RED WINES WITH VIBRANT ACIDITY. THIS WINE HAS REMARKABLE MINERALITY AND A SORT OF SALINE QUALITY, SMELLS OF TANGERINE-ZEST AND FENNEL, AND IS A NATURAL WITH FRESH TOMATOES: ALL QUALITIES THAT MAKE IT AN APPROPRIATE PAIRING WITH THE FLAVORS OF A PROVENÇAL FISH STEW. CALI VINIFIES AND AGES THIS HONEST WINE IN STAINLESS STEEL, CAPTURING THE FLORAL AROMAS OF THIS UNIQUE GRAPE VARIETY.