

# Bouillabaisse

by Alejandro Hernandez

Preparation Time: 2 h

Number of Persons: 8

## Ingredients:

<b>Ingredient</b>	<b>Measure</b>
Mixed fish fillets (such as cod, halibut, and salmon),	2 Pounds
Mussels	1 Pounds
Clams	1 Pounds
Large shrimp	0.5 Pounds
Onions	2 Count
Garlic	4 Cloves
Red bell pepper	1 Count
Fennel bulb	1 Count
Whole peeled tomatoes	28 Ounces
Fish stock	2 Cups
Dry white wine	1 Cups
Olive oil	0.5 Cups
Pernod	0.25 Cups
Tomato paste	2 Teaspoon
Saffron threads	1 Teaspoon

Bay leaves                      2 Count

Baguette                        8 Slices

## **Method:**

1. Heat the olive oil in a large pot or Dutch oven over medium heat. Add the onions, garlic, red bell pepper, and fennel and sauté until tender, about 10 minutes.
2. Add the tomato paste, saffron, bay leaves, and a pinch of salt and pepper to the pot. Stir until the tomato paste is evenly distributed.
3. Add the crushed tomatoes, fish stock, white wine, and Pernod to the pot. Bring to a boil, then reduce heat and simmer for 30 minutes.
4. Add the fish fillets to the pot and simmer for 5 minutes. Then, add the clams and mussels to the pot and continue to simmer for an additional 5 minutes.
5. Finally, add the shrimp to the pot and cook until they turn pink, about 2-3 minutes.
6. Serve the bouillabaisse hot with toasted baguette slices and rouille on the side.