



stockpots

## Quick Bouillabaisse

Enamel On Steel 22cm/7.6L Stockpot



# Quick Bouillabaisse

Serves 6-8

Originated on the Mediterranean region of Provence, this classic French seafood soup is easy to prepare and as tasty as it gets.

Le Creuset Enamel On Steel  
22cm/7.6L Stockpot  
Cooking Time: Under 1 hour

## Ingredients

### Bouillabaisse

2 garlic cloves, divided  
2 tablespoons extra-virgin olive oil, divided  
4 cups multi-coloured cherry tomatoes  
1 small fennel bulb, trimmed, halved and thinly sliced  
Kosher salt  
Freshly ground black pepper  
1/4 cup white wine  
240ml seafood stock  
1.1kg mixed mussels and clams, cleaned  
1 calamari tube, cleaned and thickly sliced  
3 tablespoons chopped flat-leaf parsley

### Rouille

2 garlic cloves, divided  
1/2 cup fresh basil leaves  
1/4 cup mayonnaise  
3 tablespoons extra-virgin oil  
2 tablespoons fresh lemon juice

## Method

1. Make the rouille first. Mince 2 garlic cloves and transfer to blender. Add basil, mayonnaise, 3 tablespoons olive oil and lemon juice. Puree until smooth. Transfer to a small bowl, cover and chill.
2. Then make the bouillabaisse. In a large pot, heat 2 tablespoons olive oil over medium-high heat. Add tomatoes and fennel. Season with salt and pepper.
3. Stir occasionally, until tomatoes burst.
4. Slice remaining garlic cloves and add to pot. Cook until garlic becomes fragrant, stirring often.
5. Pour in wine, stirring often, until the wine has reduced and is almost absorbed.
6. Add seafood stock and 4 cups of water. Bring to a boil.
7. Add shellfish and calamari. Cook, covered, until shellfish open, discarding any that do not.
8. Stir in parsley.
9. Spread rouille on French bread slices and serve with bouillabaisse.

## Cook's notes

1. This quick and simple recipe will work with almost any combination of fish and/or seafood.
2. Cooked fish can be added in the last couple of minutes.
3. Table salt can be used instead of kosher salt.
4. If you wish to cook for a bigger amount of people, please use the 28cm/15.1L Le Creuset Stockpot and simply increase the ingredient amounts by 1.5.



Enamel On Steel  
22cm/7.6L Stockpot

5 YEAR  
GUARANTEE  
LIMITED WARRANTY  
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[www.lecreuset.com.au](http://www.lecreuset.com.au)

Reference No 4079