

1891 Bouillabaisse

60 min
CA
OR
WA
Serves 6

Ingredients

Soup

3 each carrot, peeled, small diced
2 each celery stalk, small diced
2 each yellow onion, small diced
2 cup white wine
Pinch saffron threads
1 ½ cup tomato, diced
3 qt. fish stock
1 piece cheesecloth

1 piece butcher twine
3 sprig fresh thyme
3 sprig parsley
3 sprig tarragon
3 each bay leaves
2 each orange, zested & juiced

Seafood

1 doz. manila, cherry stone or savory clams
1 doz. mussels
2 lb. sablefish (black cod), cut into pieces

Soup

Take the fresh herbs and bay leaves, wrap in cheesecloth, and tie up with butcher twine, set aside.
In a stockpot or cast iron enamel pot, saute the carrot, celery and onion in olive oil until translucent.
Add white wine and saffron, bring to a boil, reduce to a simmer, and let the wine reduce by half.
Add fish stock, tomato and herb bundle to the pot. Simmer for 35 minutes.
Add orange juice and zest, check for seasoning. Leave warm on the stove.

Seafood

In a sauté pan, heat olive oil and cook the sablefish until done. Remove and set aside.
Add the shellfish to the pan, let cook for approximately 1-2 minutes, as they begin to open, add some of the soup stock to the pan and let simmer until shells open completely.
Divide seafood into six bowls and pour soup over seafood.
Serve with baguette.

Recipe by Chef Phillippe Boulot, The Multnomah Athletic Club

Species Group
Sablefish/Black cod
Clams, Mussels, Oysters