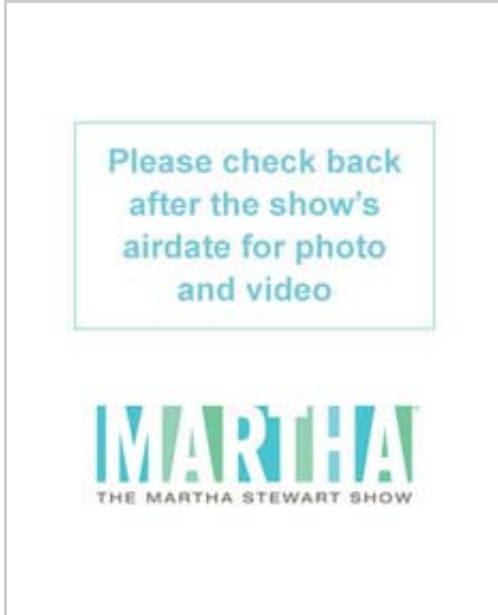




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Bouillabaisse

A panoply of fresh fish and shellfish give this stew its wow-inducing flavor. The recipe comes from chef [Todd English](#).

INGREDIENTS

Serves 6.

FOR THE BROTH

5 pounds red snapper, monkfish, or striped bass bones, heads removed

2 cups tomato paste

Coarse salt and freshly ground black pepper

1 cup olive oil

6 carrots, sliced 1/4-inch thick on the bias

2 fennel bulbs, sliced 1/4-inch thick on the bias

1 bunch celery, sliced 1/4-inch thick on the bias

2 onions, sliced

3 leeks, white parts only, sliced

6 cloves garlic, sliced

2 tablespoons fresh saffron

1 cup plus 2 tablespoons Pernod

16 cups [Homemade Fish Stock](#)

1 (750 mL) bottle white wine, such as Chardonnay

DIRECTIONS

1. Make the Broth: Rub fish bones with tomato paste and season with salt and pepper. Heat olive oil in a large Dutch oven over medium-high heat. Add bones and cook, turning, until dark brown on all sides, 8 to 10 minutes. Remove bones from skillet and set aside.

2. Reduce heat to medium-low and add carrots, fennel, celery, onions, leeks, and garlic; cook, stirring, until browned, about 8 minutes. Stir in saffron and cook, stirring, 5 minutes more. Return bones to Dutch oven and remove from heat. Carefully add 1/3 bottle of Pernod and return to heat. Add stock, wine, and crushed tomatoes; season with salt and pepper. Bring to a simmer and let cook for 1 hour.

3. Remove fish bones from broth and discard. Working in batches, transfer broth to the jar of a blender; blend until smooth. Set a fine mesh strainer over a large saucepan; strain broth into saucepan. Remove 4 cups of broth and set aside.

4. Make the Seafood: Place shrimp, monkfish, bass, and cuttlefish in a large bowl. Add extra-virgin olive oil, orange slices, onions, and fennel fronds; toss to combine. Transfer to refrigerator and let marinate for 3 hours.

5. Heat a large skillet with olive oil over medium-high heat. Drain marinade from seafood and add to skillet; cook, turning, until browned, about 1 minute per side. Remove from skillet. Cut cuttlefish into 1/4-inch-thick slices; set all fish aside.

6. Add carrot, celery, fennel, and saffron to skillet; cook,

2 cups canned crushed tomatoes

FOR THE SEAFOOD

12 jumbo shrimp

12 (2-ounce) monkfish pieces

12 (2-ounce) striped bass pieces

1 (1 1/2-pound) cuttlefish, cleaned

3 cups extra-virgin olive oil

2 oranges, halved and sliced

2 red onions, thinly sliced

1 cup chopped green fennel fronds

2 cups olive oil

2 cups finely chopped carrots

2 cups finely chopped celery

2 cups finely chopped fennel

1 tablespoon saffron

2 pounds mussels, scrubbed and debearded

2 pounds cockle clams

1 cup Pernod

FOR SERVING

Rouille

6 slices baguette

Olive oil

Coarse salt and freshly ground pepper

1 1/2 teaspoons freshly grated orange zest

Chopped fresh flat-leaf parsley, for garnish

stirring, until browned, 4 to 5 minutes. Add mussels and clams; remove from heat and carefully add Pernod. Return to heat and add reserved 4 cups broth and reserved fish; let simmer for 10 minutes.

7. For Serving: Meanwhile, reheat remaining broth over medium heat. Add 1 cup of rouille and using an immersion blender, blend to combine.

8. Preheat a grill pan over medium-high heat. Drizzle baguette slices with olive oil and season with salt and pepper. Place on grill and cook, turning once, until bread is crisp and grill marks appear, about 2 minutes per side. Top each bread slice with 1 tablespoon rouille; set aside.

9. Divide fish mixture evenly between six large bowls; ladle over heated broth mixture. Top with grilled bread and garnish with orange zest and chopped parsley.

First published September 2010