

Sun Dried Tomato Bouillabaisse



Along the Riviera, this is a casually assembled meal. There are as many variations of the recipe as there are cooks and varieties of fish. By including our Sun Dried Tomato Sauce, we have added a rich flavour to the dish and eliminated the time involved preparing the tomatoes. This is a perfect dish to serve a crowd. You can prepare the soup several hours ahead and add the fish just before serving. Serves 8 appetizer sizes and 4 dinner sizes.

ingredients

3 Tbsp	Roasted Garlic Olive Oil
1/2 Cup	Leeks, diced
1 Jar	Sun Dried Tomato Sauce
1 Tsp	Tuscan Herb Blend
1	Bay Leaf
1 Cup	White Wine, dry
2 Cups	Fish Stock
To Taste	Salt, Freshly Ground Pepper, White Sugar
2 Tbsp	Butter, unsalted
2 Tsp	Flour, all-purpose
1 Pound	Mussels, washed and debreaded
1/2 Tsp	Saffron
1 Pound	White Fish - firm, skinless, cut in large cubes (bass, snapper, cod)
16	Shrimp, raw, shelled and deveined
2	One pound lobster tails, fresh or defrosted, shelled and halved crosswise
4-8	Pieces Crostini (see recipe in our Appetizer section)

instructions

1. Heat the garlic oil in a large soup pot. Add the leeks and cook over medium heat, covered, until the leeks are tender and lightly coloured. Approximately 25 minutes. Stir occasionally.

2. Add the Sun Dried Tomato Sauce, Tuscan Herb Blend, bay leaf, wine, fish stock, salt, pepper and sugar. Simmer for 20 minutes. (The soup can be prepared several hours ahead up to this point. Return to the simmer before proceeding with the rest of the recipe.)
3. Blend the butter and flour together and then whisk it into the soup.
4. Add the mussels and the saffron. Allow to simmer for 5 minutes. Add the white fish, shrimp, and lobster tail. Allow to simmer for another 5 minutes.
5. To serve, ladle the soup over the crostini or dried croutons and serve immediately.