



Bouillabaisse with Toasted Baguette and Rouille

Gaggeneau Appliances: EB/BO/BX/BOP Ovens

Heating Mode(s): Roaster

Temperature(s): 400°F

Required Accessories: Heating Element + Pull-out System + Gastronorm Roaster

Preparation Time: 45 minutes, including 30 minutes cooking time and 15 minutes preparation time

Makes: 6 servings

Cooking tips:

The large capacity Gastronorm Roaster is ideal for preparing recipes like Bouillabaisse, the entire recipe can be prepared in the oven and the food will stay nice hot once it is cooked. This recipe comes together quite quickly, but in order for everything to be ready at the same time, begin by toasting the bread and mixing the rouille. That way the bouillabaisse can be served as soon as it has finished cooking. For an enhanced flavor profile making a stock with the shrimp and lobster shells to combine with the store bought fish stock is recommended.

For the bouillabaisse:

- 1 tbsp (15 ml) grapeseed or sunflower seed oil
- 3 shallots, peeled and sliced
- 1 whole fennel bulb, trimmed and thinly sliced
- 4 whole cloves garlic, thinly sliced
- 3 Roma tomatoes, peeled, seeded and diced
- 1 tsp (5 ml) saffron threads
- ¼ cup (60 ml) Pernod or Pastis (optional)
- 4 cups (750 ml) fish stock or clam juice
- 1 ½ lbs (750 g) firm white fish, (rockfish, cod, halibut)
- 1 lb (500 g) large shrimp, peeled and deveined
- ½ lb (250 g) mussels, scrubbed and rinsed
- 6 lobster tails, meat removed from shell, cut into chunks

Insert the Heating Element into the receptacle in the rear of the oven and slide the Pull-out System onto the bottom rails of the oven. Insert the Support Rack and the deep Gastronorm roaster bottom into the Pull-out System. Using the left control knob set the oven to **Roaster** mode. Using the right control knob, preheat the oven to 430°F. When the preheat indicator shows the oven has come to temperature, carefully slide out the Pull-out System. Add the oil, shallots and fennel to the pan and close the oven door. Touch the **Boost** >> symbol once and sauté for 3 minutes. Open the door and add the garlic and tomatoes, close the door and sauté for 5 minutes. Add the saffron and Pernod and cook for another 5 minutes before adding the stock. Touch the **Boost** symbol again to bring to a boil and cook for 10 minutes.

Stir in the fish, prawns and lobster. Touch the **Boost** symbol again to bring the liquid to a boil and cook for 5 minutes. Now add in the mussels and cook for another 5 minutes. Serve the bouillabaisse with two slices of toasted baguette slathered with the rouille.

For the grilled bread:

- 12 ½" thick slices of baguette, sliced on the diagonal
- 1 tbsp (15 ml) olive oil

Using the left control knob set the oven to **Top Heat** mode. Using the right control knob, preheat the oven to 375°F. Brush the bread with the olive oil and place on the Baking Tray. Slide the tray onto the top rails of the oven with the angled edge facing forward, to toast the bread, turning it once so the slices are evenly browned. Remove and set aside.

For the rouille:

- 1 large clove garlic
- 1 red pepper broiled, seeds and skin removed
- 1 egg yolk
- ½ tsp (2 ml) Harissa (Moroccan spice) or Pinch of cayenne pepper
- 1 cup EVOO

Combine the garlic, red pepper, egg yolk and seasoning in the bowl of a small food processor or use a hand held blender to blend. With the motor running add the olive oil in a stream and blend until the mixture thickens. Taste and add sea salt and freshly ground pepper as needed.

Tip: Provide your guests a separate bowl to discard shells.