

Bouillabaisse Daniels Style Fish & seafood soup – served with aioli & crotons

12 portions

Bell Pepper 1 red, 1 green, 1 yellow – cut in pieces 1 * 1 cm

½ Leek cut in half moons 0,5cm

2 Fennels cut in pieces

2 Yellow onions cut in pieces 1*1 cm

1 zucchini cut in ¼ slices

2 cloves garlic fine chopped

4 fresh tomatoes cut into pieces 1*1 cm

Saffron 20 gram

White wine 200 ml

Fish stock 400 ml

Water 400 ml

Thyme 2 table spoons

Estragon 2 table spoons

Basil 2 table spoons

Yellow Curry 2 table spoons

4 Bay leaves

Salt & pepper

Sugar 2 table spoons

900 gram salmon filet in cubes 1*1 cm

900 gram white fresh fish in cubes 1*1 cm

24 tiger prawns

24 blue mussels

Cut all the vegetable and put in the pot with all spices and liquid, cook for 20 minutes, add a little bit potato starch , salt, pepper & sugar add heavy cream and cook the fish separate. With white wine & little bit salt in the water

Condiments

- Aioli

6 Egg yolks

2 table spoons Dijon mustard

2 table spoons Red wine vinegar

2 cloves Garlic fine chopped

400 ml Regular oil

Salt & pepper

Add all ing except oil, use hand blender, add the oil slowly so the aioli gets thick.

- Bread Crotons