

# BOUILLABAISSE



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35  
min



Medium

## INGREDIENTS

- 3 onions
- 3 tomatoes
- 6 potatoes
- 4 fish fillets
- 1 tsp saffron powder
- 2 tbsp olive oil
- Fresh fennel
- Salt, pepper
- 300g Mussels
- 4 Large Prawns
- White wine
- Pastis
- 1 jar Thiol Soupe de Poisson

## METHOD

Heat the oil in a frying pan • Fry the thinly sliced onions, the fennel and the 3 sliced tomatoes • Peel and cube/slice the potatoes and place on the bed of onions, fennel, tomato • Season with the salt, pepper and saffron • Add the white wine and a dash of pastis and cover with water • Simmer for 15 minutes, adding the mussels to open for the last 5 • Place the fish fillets on the vegetables, add the jar of soup and simmer for five minutes