

Seafood Bouillabaisse

with Garlic, Herbs and White Wine Served over a Crostini and Topped with Saffron Aioli



INGREDIENTS

For the Bouillabaisse:

- 1 Tbls minced garlic
- 2 cups tomato concasse
- ½ cup diced fennel
- ½ cup diced celery
- ½ cup diced white onion
- ½ cup diced leeks
- 1 pint fume
- 1 cup white wine
- 1lb of diced, seasonal white fish
- 6 mussels
- 6 clams
- 6 shrimp
- 1 tsp ground, toasted coriander
- 1 tsp ground, toasted fennel seed
- 2 tbls extra virgin olive oil
- 2 tbls canola oil
- S&P to taste
- 1 Bay leaf
- 1 tsp white wine vinegar
- 2 crostinis
- 2 tbls saffron aioli

DIRECTIONS

For the Bouillabaisse:

Sear the fish over high heat in the canola oil. Add the leeks, garlic, onion, celery and fennel. Sweat until translucent. Its a good idea to add a little salt while cooking the vegetables. Deglaze with the white wine. Add the tomatoes, fume, fennel seed, thyme, coriander and bay leaf. Cook over moderate heat for 8 minutes. Steam the clams in the stew, preferably with a lid. Once open, add the mussels and shrimp. Steam for approximately 2 minutes, or until the shrimp turn pink and the mussels open. Drizzle the bouillabaisse with the vinegar and extra virgin olive oil. Remove the bay leaf and thyme sprig and plate the dish in a large bowl. Place the crostinis in the stew and top with saffron aioli.

specialty of:
Executive Chef Grant Wagner

JJ's
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INGREDIENTS

For the Garlic Crostini:

3 tbs extra virgin olive oil
1 clove peeled garlic
2 slices of baguette,
approximately 1/2 inch thick
S & P to taste

For the Saffron Aioli:

1 egg yolk
1/4 Extra virgin olive oil
2 tbs canola oil
1/2 tsp dijon mustard
2 minced garlic cloves
2 tbs lemon juice
15-20 saffron threads
Salt to taste

DIRECTIONS

For the Garlic Crostini:

Preheat an oven to 350 degrees fahrenheit. Place the garlic and olive oil in an oven safe container so that the garlic is mostly covered and then place in the oven for 1 hour. Once cooled, rub the bread with the garlic clove and brush with the oil. Season and bake at 350 degrees fahrenheit until golden brown, approximately 15 minutes.

For the Saffron Aioli:

Gently heat the saffron and lemon juice together. Let cool, until the lemon juice is infused with the saffron, approximately 1 hour. Whisk the lemon juice and saffron with the egg yolk by hand. Place the bowl over open flame and continue whisking until the mixture is at the "ribbon" stage, or until 115 degrees Fahrenheit. Mix in the mustard and garlic. Emulsify, or whisk in the two oils one drop at a time at first, gradually increasing as more oil is emulsified. Add salt.

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