



CREAMY BOUILLABAISSE STYLE SEAFOOD SOUP



QimiQ BENEFITS

- Acid and alcohol stable
- Full taste with less fat content
- Smooth and creamy consistency in seconds



15



easy

INGREDIENTS FOR 10 PORTIONS

600 g QimiQ Cream Base

600 ml Fish stock

1 g Saffron

800 g Lobster, fresh, 2,5 cm cubed

24 Round clam(s), fresh

450 g Monkfish, fresh

450 g Red Snapper fillet, fresh

450 g Halibut, fresh

35 g Olive oil

250 g Onion(s), julienne

300 g Leek, white part only

20 g Garlic clove(s), squeezed

2 g Bay leaves

300 g Fennel, peeled

600 g Potatoes, diced

280 g Tomato(es), peeled

30 ml Pernod [Aniseed liqueur]

2 g Cayenne pepper, ground

1 Baguette(s)

Green pesto

METHOD

1. Poach the seafood pieces one at a time in the fish stock with the saffron and set aside. Keep the poaching liquid.
2. Sauté the onions in the olive oil until translucent. Add the leeks, garlic, bay leaves and fennel and sauté. Douse with the fish stock.
3. Add the potatoes and cook until almost done.
4. Add the tomatoes, Pernod, seafood and the QimiQ Sauce Base and simmer. Season to taste.
5. Slice the baguette and toast. Top with the Pesto and serve with the soup.