

Seafood Thai Red Curry Bouillabaisse

Servings: 8

INGREDIENTS

- 8 c Chef's Line™ Thai curry chicken stock
- 1 c leeks, julienned
- 3 c Roseli® chef-style tomatoes
- 1 ea orange, juice and zest
- 1 c fennel
- 2 lb white fish
- 1 ea lobster
- 1 lb shrimp, peeled and deveined
- ½ lb mussels
- ½ lb clams
- 4 T olive oil

PREPARATION

Place chicken stock on heat and bring to a simmer. Add leeks, tomatoes, orange juice, orange zest and fennel. Add fish and lobster and let cook for 8 minutes. Add shrimp, mussels and clams; cook for another 6 minutes, or until shells have opened. Discard shells that do not open. Remove seafood, place liquid in food processor and emulsify, adding olive oil. In shallow dish, arrange seafood; ladle stock over seafood and serve with bread.

