

# Autumn Inspired Bouillabaisse with Fresh Fennel

**Yield-** 2 large servings

## Soup Base Ingredients

2 Litres Clamato Juice  
2 Litres of canned diced tomatoes  
2 Litre vegetable stock  
1 large onion, diced small  
2 cups carrots, diced medium  
2 cups celery diced-medium  
1 ½ cups fennel, rough chopped  
3-4 cloves of garlic minced  
6-8 tbsp. olive oil extra virgin  
2 bay leaves  
1 cup Pernod  
1 cup dry white wine  
Pinch of saffron  
Salt and pepper to taste  
1 red pepper diced  
1 green pepper diced  
¼ cup fresh Fennel leaves, chopped

## Autumn Vegetables

1 cup potatoes- large dice  
1 cup butternut squash- large dice  
½ cup onions- large dice  
½ cup carrots -large dice  
¾ cup golden beet root- large dice

## Seafood Portion

6 pieces 21/25 whole shrimp tail-on  
60 grams red snapper (cut into 2 inch pieces)  
60 grams white fish (tilapia) (cut into 2 inch pieces)  
8 pieces fresh PEI mussels  
6 whole clams  
4-6 pieces scallops

## Method

Sauté celery, carrots and onion in olive oil with garlic and fennel. Add wine and pernod and remaining soup base ingredients. Bring to a boil and simmer on low heat for 30 -40 minutes. Once the soup base has been reduced and slightly thickened add the autumn vegetables and continue to cook for an additional 15 minutes. Add the fresh seafood and cook until the seafood is cooked and tender. Remove from heat and serve in oversized serving bowls. Garnish with fresh fennel fronds and serve.

