

# BOULLABAISSE DE MORUE

Prepared by: Natalie O'Dell-Crocker, July 2016

Source: Le Guide Culinaire by Escoffier

Serves : 10 people

200 g. (2 lbs, 11 oz) thick white salt cod which has been well soaked to remove the salt  
1 1/8 cups olive oil  
4 1/2 oz. chopped onion  
2 1/2 oz. chopped white of leek  
1 oz. chopped garlic  
7 1/2 cups water  
1/2 oz. salt  
Pinch of pepper  
Pinch of saffron  
1 large Bouquet Garni  
2 1/2 lbs. dutch potatoes  
Coarsely chopped parsley  
French bread

Place the oil in a pan, add the onion, leek and garlic and cook without color. Add the water, salt, pepper, saffron and Bouquet garni, bring to the boil then add the potatoes cut into thick slices.

Cook for 12-15 minutes then add the cod, trimmed and cut in large square pieces, and 1/2 cup oil. Boil rapidly until the fish and potatoes are just cooked then add 2 good pinches of coarsely chopped parsley.

Serve the fish in a deep dish with some of the liquid and serve separately a dish of slices of toasted bread rubbed with garlic and soaked with the cooking liquid from the Bouillabaisse.

