



SEAFOOD BOUILLABAISSE WITH PESTO MAYONNAISE CROUTONS

SERVES: 2 • PREP TIME: 25-30 MINS • COOKING TIME: 50 MINS

- 1 tbsp SPAR Extra Virgin Olive Oil
- 1 tbsp butter
- 1/2 onion, finely chopped
- 1 clove garlic, finely chopped
- 1 chilli, seeds removed and chopped
- 3 sprigs thyme, leaves picked
- 1 bay leaf
- 1 celery stalk, finely chopped
- 2 baby leeks, thinly sliced
- 2 baby fennel (or half a large bulb), chopped
- 1/2 tin SPAR Diced Tomatoes
- 500ml fish stock
- pinch of saffron (optional)
- 2 cups SPAR Seafood Mix, defrosted
- zest of 1 orange

To make the pesto mayonnaise croutons:

- 4 tbsp mayonnaise
- 2 tbsp basil pesto
- 4 slices baguette

- In a pot, heat the olive oil and butter and gently fry the onion and garlic until translucent.
- Add the chilli, thyme, bay leaf, celery, leeks, fennel, chopped tomatoes and fish stock. Season to taste.
- Add the saffron if using and bring to the boil. Lower the heat, and gently simmer with the lid on for 45 mins.
- Add the seafood mix and orange zest and cook for a further 5 minutes or until the seafood is cooked. Taste and season again.
- Divide between two bowls and top each with two pesto mayonnaise croutons.
- Mix the mayonnaise and pesto together.
- Toast the baguette slices and spread with a generous amount of pesto mayonnaise. Serve on top of the bouillabaisse.