

Pumpkin bouillabaisse

Serves 10

Ingredients

10 red mullet (eyes removed)
500g prawn shells
150g tomato paste
1 carrot, diced
1 celery stick, diced
2 onions, diced
1 bulb of fennel, diced
1 leek, diced
1 head of garlic, halved
3 sprigs thyme
2 bay leaves
2 pinch jones saffron
4 jones star anise, crushed
250ml dry white wine
150ml armagnac
2 litres fish stock, water or mussel juice
2 buttermilk pumpkins, skinned, deseeded
& chopped bones

Method

- Combine the mullet with the vegetables, herbs, spices, wine, armagnac, tomato paste and 100ml olive oil and leave to marinate for 48 hours.
- Strain and reserve the liquid.
- Heat the remaining olive oil in a heavy based pan until hot. Add the prawn shells, the marinade and cook until golden brown. Season with salt and pepper.
- Deglaze with the marinade liquor, add the fish stock and simmer for 1 hour.
- Pass the soup through a coarse sieve and then through a fine sieve.
- Add the pumpkin and return to the stove, simmer until pumpkin is cooked. Blend with a hand blender or mixer and taste for seasoning.

Spanish saffron and potato mayonnaise

Ingredients

1 potato, cooked, mashed and chilled
2 cloves garlic
1 bird's eye chilli, finely chopped
1 pinch jones sea salt flakes
1 pinch jones saffron
4 egg yolks
200ml jones extra virgin olive oil
1 lemon, juiced
jones salt and pepper

Method

- Using a mortar and pestle or a food processor crush the potato to a paste with the garlic, chilli and salt.
- Transfer to a bowl and beat in the saffron and the egg yolks.
- Whisk in the olive oil in three stages to stop the mixture splitting, continue to whisk until it resembles a thick mayonnaise.
- Add the lemon juice and season with salt & pepper.
- Serve with toasted sour dough or as an accompaniment to bouillabaisse.

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