



Bouillabaisse

Ingredients

- 2 tablespoons [Fustini's Herbs de Provence olive oil](#)
- 1 carrot - peeled - cut into small dice
- 1/2 onion - small dice
- 3 stalks celery - small dice
- 18 ounce can tomato sauce
- 1/4 cup seafood stock
- 2 tablespoons Mixed Herb - parsley, rosemary, thyme
- Few threads saffron
- 6 sole fillets
- Salt and pepper
- 1/2 cup bread crumbs
- 1 tablespoon [Fustini's Meyer Lemon olive oil](#)
- 1 tablespoon [Fustini's Herbs de Provence olive oil](#)
- 1 shallot - minced
- 1 teaspoon [Fustini's Delicate SELECT olive oil](#)
- 12 jumbo shrimp - peeled and deveined - tail on
- 24 mussels - cleaned and beard removed

RPM (Red Pepper Mayonnaise)

- 1 roasted red pepper
- 1 shallot - roughly chopped
- 2 cloves garlic - minced
- 1/4 cup [Fustini's 18 Year Balsamic vinegar](#)
- 1 tablespoon [Wholegrain mustard](#)
- 1 cup mayonnaise

RPM Toast

- 12 slices baguette
- 1 tablespoon [Fustini's Herbs de Provence olive oil](#)
- salt and pepper

Directions

Step 1.

Heat two tablespoons of the Fustini's Herbs de Provence olive oil in a medium size stock pot over medium heat and add the carrot, onion, and celery. Sauté until the vegetables are soft - 8 to 10 minutes. Add the tomato sauce, seafood stock, mixed herbs and saffron threads and bring to a simmer. Turn heat to low, and simmer sauce until slightly thickened - 35 to 50 minutes.

Step 2.

Season sole fillets with salt and pepper and lay out on the work surface. Combine the bread crumbs, Fustini's Meyer Lemon and Herbs de Provence oils, and shallots in a small bowl and mix to moisten all the bread crumbs. Divide this mixture between the six sole fillets and spread and press mixture to coat. Roll up the sole fillets like a pinwheel and secure with toothpicks.

Step 3.

Ladle some of the bouillabaisse into a large sauté pan and bring to a simmer over low heat. Add the sole fillets in a single layer and poach in the sauce until fully cooked - 10 to 12 minutes.

Heat the Fustini's Single Varietal in a large sauté pan over medium high heat and add the shrimp. Cook on one side for 2 minutes. Turn the shrimp over, ladle some of the bouillabaisse over the shrimp, add the mussels, cover, and cook until mussels open - 6 to 8 minutes.

Step 4.

To serve, remove the sole fillets from the soup, discard the toothpicks, cut the sole into pinwheels and place a couple of pinwheels in the bottom of each service bowl. Place a shrimp and a couple mussels next to the sole fillets and ladle some of the soup base over the top. Garnish with mixed herbs and RPM Toast.

Step 5. Red Pepper Mayonaise

Process red pepper, shallot, garlic, vinegar and mustard in a food processor until smooth. Add the mayonnaise and mix thoroughly. Store RPM in the refrigerator.

Step 6. RPM Toast

Preheat the oven to 350 degrees. Place sliced baguette on a baking sheet. Brush slices with Fustini's Herbs de Provence olive oil and season with salt and pepper. Bake in the preheated oven until golden brown - 8 to 10 minutes. Remove and spread RPM on top. Serve immediately.