

Southern Sisters Riesling

Thai Bouillabaise (serves four)

Ingredients:

2 tablespoons (30ml) olive oil
3 tablespoons (135ml) fennel seed
2 cups (480ml) sweet onion, thinly sliced
12 threads saffron
5 stalks lemon grass, outer parts removed, finely diced
4 cloves garlic, minced
3 tablespoons(135ml) ginger, minced
4 ½ cups (1080ml) fish stock
4 ½ cups (1080ml) coconut milk
½ cup (120ml) Southern Sisters Riesling
3 large turbot fillets (substitute any mild white fish)
3 squid tubes, cleaned and thinly sliced
8 scallops
16 clams
Zest of 2 limes
Juice of 3 limes
3 tablespoons (45ml) fresh cilantro, chopped

Directions:

1. Plan large pot over low-medium heat
2. Add olive oil and when hot and onions
3. Sautee onions until translucent
4. Add saffron, ginger, garlic, lemon grass and lime zest
5. When fragrant (approximately 30 seconds) add Riesling and increase heat to medium high
6. When Riesling is almost completely evaporated add fish stock and bring to boil
7. Add coconut milk and reduce heat to simmer
8. Add turbot, squid and scallops and cook bouillabaisse over medium-low heat for approximately 5 minutes
9. Add clams and cover pot
10. Increase heat again, and let clams steam
11. When clams open completely, removed bouillabaisse from heat and add lime juice and fresh cilantro
12. Serve in bowls

Note: Increase the flavour of the dish by using the residual liquid from the Mussel and Fennel Salad recipe in place of, or in conjunction with the fish stock.