



## HUG vol-au-vents with bouillabaisse with a rouille sauce

An exclusive HUG main course – specially created by top chef Oskar Marti, Restaurant Moospinte, Münchenbuchsee

Recipe for 10 HUG menu vol-au-vents Ø 8.5 cm or  
10 HUG standard vol-au-vents Ø 7.5 cm

### Ingredients

500 g	cod fillet, diced
500 g	Dover sole fillet, sliced
500 g	monkfish, diced
500 g	mullet, sliced
20	large shrimps, shelled to the tail fin
4	garlic cloves, finely chopped
18 tbsp.	olive oil
4	small fennel bulbs, sliced finely
40	black olives, pitted, sliced
	salt, pepper

#### Sauce:

6 dl	fish stock, strong
2 tsp	corn flour
2 tbsp.	Pernod
1 dl	dry white wine
2 pinches	saffron powder
4	garlic cloves, chopped
4 dl	cream
	salt and pepper

#### Decoration:

dill sprigs



### Preparation:

Marinate the fish and the shrimps with the salt, pepper, garlic and 2 tbsp. olive oil.

For the rouille sauce, bring the fish stock to the boil. Mix together the corn flour, Pernod and white wine and thicken the fish stock slightly. Add the cream, season with Tabasco sauce, saffron, garlic cloves, salt and pepper and allow the sauce to simmer until it is creamy.

Before serving, briefly sauté the fish and the prawns in olive oil in a Teflon pan. Briefly heat the vol-au-vents on a baking tray in the oven.

First sauté the fennel in olive oil in a Teflon pan, then add the diced tomato and the olives. Place the heated vol-au-vents onto plates and fill them with the fish mixture and vegetable mixture. Pour over the rouille sauce and then garnish with the dill sprigs.

