

## Bouillabaisse with Gorgonzola DOP Cucchiaio



## Informations

People : 4 Preparation : 25 Cooking time : 30

## Ingredients

- 200 g Gorgonzola DOP Cucchiaio Tosi
- 600 g prepared fish fillets (e.g. sea bream, salmon, cod, monkfish)
- 200 g prawns
- 1/2 onion
- 3 carrots
- 2 tomatoes
- 1/2 bulb fennel
- 2 cloves garlic
- 1 tablespoon tomato puree
- A little Vermouth and aniseed liqueur to deglaze (white wine can be used instead)
- 2 litres fish fumet
- 1 stick lemongrass
- Cooking oil

## **Preparation steps**

- 1. Dice onion, carrots, tomatoes, fennel and garlic and brown lightly in a little oil in a saucepan. Add tomato puree and lemongrass, then moisten with a little Vermouth and aniseed liqueur. 2. Add fish fumet and simmer for around 30 minutes.
- 3. Meanwhile, heat 2 tablespoons of oil in a large frying pan and lightly brown the fish fillets until golden for about 1 minute, skin side down, then set aside on a plate. Season with salt and pepper.
- 4. Pour ½ tablespoon of oil into the still hot frying pan and roast prawns for 1 minute. Set aside with the fish.
- 5. Dice Gorgonzola and add to soup when it has finished cooking. Stir well.
- 6. Add fish, remove pan from heat and leave to rest for around 5 minutes.
- ? Tip: Serve with baked potatoes and fromage blanc.