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
- ½ onion
- 3 carrots
- 2 tomatoes
- ½ 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.