



Katherine See's Thai Bouillabaisse

INGREDIENTS

Seafood

2 1½-pound lobsters,
reserve lobster bodies

2 pounds Prince Edward Island mussels

2 pounds littleneck clams

1 pound (26-30) shrimp, peeled and deveined

2 pounds red snapper

Mise en place

1 pound Chinese eggplant, sliced on the bias

1 pound carrots, julienned

1 pound diced tomato

1 bunch cilantro

1 bunch scallions

Lobster Curry Broth

*(you may substitute a store-bought
red curry sauce)*

24 ounces coconut milk

4 ounces red curry paste

64 ounces lobster stock

4 ounces chopped lemongrass

4 ounces chopped ginger

4 ounces chopped garlic

PREPARATION

For the Lobster Curry Broth

1. Add olive oil to a large sauté pan and place over medium heat. Sauté lemongrass, ginger, and garlic until translucent.
2. Add red curry paste and cook for 2 minutes.
3. Whisk in coconut milk and lobster stock. Reduce for 1 hour.

For the Seafood

1. Add olive oil to a large sauté pan and place over medium heat.
2. Season fish with salt and pepper.
3. When pan is hot, add eggplant, red snapper, mussels, and littlenecks. Cook for 2 minutes and add remaining shrimp, julienned carrots, and reduced lobster curry broth.
4. Place in preheated 350 degree oven for 6 minutes, until mussels and littlenecks open.
5. Remove from oven and top with chopped tomato and fresh lobster meat.
6. Assemble four paella pans or large shallow bowls. Evenly divide shellfish and top with extra broth, eggplant, carrots, tomato, and fresh-shucked lobster meat.
7. Garnish with scallions, cilantro, and lobster bodies .