Jacques’s Mediterranean Seafood Stew
Original recipe by Julia Child and Jacques Pepin

Ingredients

Soup
1 ½ pounds fish fillets, a mixture of 2 or 3 fish, or all one kind (cod, halibut, haddock, hake, monkfish, sea bass, snapper)
1 ½ pounds small clams, littlenecks, or cherrystones
½ pound scallops
3 tablespoons olive oil
5 large scallions, white and green parts, thinly slices (about 1 cup)
1 tablespoon chopped garlic (2 or 3 cloves)
2 cups fresh or canned tomatoes, cored and chopped into ½-inch chunks, with skin, juice, and seeds (about 1 pound of fresh tomatoes)
1 cup of white wine, like Chardonnay
4 cups of fish stock
1 teaspoon chopped fresh thyme
½ teaspoon of salt, or more if needed
½ teaspoon freshly ground black pepper
1 teaspoon saffron threads, or less if you wish
1 ½ tablespoon chopped fresh tarragon leaves

Rouille
1 slice firm, home-style white bread
6 to 8 large garlic cloves, peeled

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⅓ cup cooked potato (1 small potato)
¼ cup canned pimiento pieces
¼ cup broth from the soup pot
1 egg yolk
½ teaspoon salt, plus more to taste
⅛ teaspoon freshly ground black pepper
⅛ teaspoon cayenne, or to taste
¾ to 1 cup of olive oil

24 slices of baguette, about ¼ inch thick, cut on the diagonal

**Directions**

**Soup**

Skin the fillets if you wish, and cut them into even chunks about an inch thick. (If you want the skin on, make sure it has been scaled.) Scrub the clams and rinse, if necessary. Wash the scallops to remove any sand.

Preheat the oven to 400°F and toast the croutons on a baking sheet until they are crisp and starting to color on both sides, about 10 minutes. Set aside until serving.

Heat the oil in the saucepan and stir in the onions, scallions, and garlic. Cook over medium heat until soft, about 5 minutes.

Add the tomatoes, wine, and fish stock, and then stir in the thyme, salt, and pepper. Bring quickly to a boil; meanwhile, taste and adjust seasonings. Cook at a gentle boil for 10 to 15 minutes, partially covered, while making the *rouille*.

With the soup base at a boil, add all the clams and saffron and cook for about 2 minutes. Add the fish and scallops, return to a gentle boil, and cook for 2 to 3 minutes, just until the fish pieces are cooked through and opaque, and all of the clams have opened (discard any that remain closed after sitting in the hot broth for several minutes). Stir in the chopped tarragon, taste, and adjust the seasonings for a final time.

Spoon some of the *rouille* on half of the croutons (or on 2 or 3 per serving). Ladle portions of the seafood and broth into large soup bowls and place some *rouille*-topped croutons alongside each serving – or set them in the broth, if you like. Serve hot, with extra croutons and *rouille* on the side.

**Rouille**

Tear the bread slices into pieces and put them in the work bowl of the food processor with the garlic cloves. Process until very finely chopped. Add the cooked potato, the canned pimiento, and ¼ cup of broth from the soup pot, and process until completely smooth. Add the egg yolk, salt, black pepper, and cayenne, and process until smooth. With the machine running, pour in the olive oil in a slow, steady stream - taking 30 seconds or more - as the emulsion is formed and the sauce becomes completely smooth. Taste and adjust seasonings. Scrape the *rouille* into a bowl.