

Bourride

- 6 boiling potatoes - peeled, halved & cooked tender
- 3 cups of lobster or shrimp stock
- 1/2 lb green beans - cleaned & cooked tender, refreshed in ice water
- Salt & pepper to taste
- 2-1/2 lb non-oily fish (snapper, monkfish etc.) cut into 3 oz pieces
- 1-1/2 tsp water packed green peppercorns, drained & crushed
- 2 cups Aioli
- 1 pinch saffron

Simmer fish in stock with saffron until fish is just cooked through. Place fish on serving platter & keep warm. Place 1 cup of aioli in a bowl & stir in 1 cup of hot stock.

Pour this back into the skillet & add peppercorns, heat slightly until thickened "do not boil "Divide fish, potato & beans in 6 bowls & ladle thickened sauce over the fish. Serve remaining Aioli on the side & serve with crusty bread.

BUON APPETITO
