

LIGHT SAFFRON SEAFOOD STEW

by Stockhome Restaurant | Chef Roberth Sundell

INGREDIENTS:

300 gram king salmon (cut in cubes)
300 gram peeled shrimp (cooked shrimp)
2 lbs. mussels (cleaned)
1 tablespoon unsalted butter
½ small leek (sliced thin)
½ yellow onion (sliced thin)
½ fennel (sliced thin)
2 garlic cloves (finely chopped)
2 tsp salt
1 tablespoon fresh thyme (finely chopped)
1 tablespoon fresh basil (finely chopped)
1 teaspoon roughly chopped dill
1½ cup white wine
1 cup fish stock
2 cup heavy cream
1 cup water
2 tsp tomato paste
1 gram saffron

DIRECTIONS:

1. Melt the butter in a large saucepan, add onions, garlic, leeks, fennel, and sauté till soft 3 minutes. Add saffron, stir another 1 minute. Add the tomato paste, salt, basil, thyme and mix well. Stir 3 minutes. Add white wine, fish stock cook 2 minutes. Add heavy cream, water. Simmer on low for 10 minutes. Add mussels. As soon their start to open. Add salmon and the cooked shrimp. Taste. Finish off with roughly chopped dill. Serve with fresh bread and a bowl with a boiled potato.

PAIRED WITH:

2017 Black Kite Cellars, Gap's Crown Vineyard Chardonnay

**TASTE OF
SONOMA**
— AT HOME —


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