

## KEN RUSSELL'S SAFFRON FISH SOUP

1.5 lbs Cod (filleted)  
4 Medium sized leeks  
8 Medium tomatoes  
4 Tbsp olive oil  
2 Cloves of garlic  
Pepper, salt, fish stock cube  
1 Glass dry white wine  
2 Carrots/2 potatoes  
As much saffron as you can afford

Pour oil into large frying pan and heat. Cut leeks into 1 inch pieces and gently fry for 2 mins, stirring occasionally. Stir in the cut up tomatoes, the crushed garlic, pepper & salt. Then add the glass of wine and simmer for a further min

Bring 1.5 pints of water to the boil in a sauce pan, dissolve the fish stock cube in it, add seasoning. Add the contents of the frying pan to the stock & continue simmering. (Add the carrots and potatoes now if you want)

Fry the fish gently in a tbsp of oil, 2 min each side. Remove from the pan, peel off the dark skin and set aside.

For the sauce or rouille, drop the following into your blender.

Inside of half a small white loaf (torn up)  
1 Tsp each of parka & cayenne pepper  
6 dashes of tabasco  
1 Tbsp olive oil  
1 dessert spoon of mayonnaise  
2 cloves of garlic

Blend until you have a thick creamy mixture. If it does not work add a little more mayonnaise & oil then blend again.

After the soup has been simmering 20 mins add the saffron strand by strand until you see the right colour and smell a delicious aroma. Then put the fish in the soup to cook for 5 mins.

Fry 4 circles of white bread in a little butter until golden brown on both sides.

Serve, place bread on top at the last moment, dollop rouille on the bread.