



3 Straining the broth. Simmer the broth for 30 minutes, stirring occasionally. Ladle some of the broth into a fine sieve resting over a bowl (*above, left*). Press hard with a pestle to squeeze out all the fish juices (*above, right*), but do not grind the solids through the sieve. Discard the solids before ladling more broth into the sieve. After straining all the broth, return it to the rinsed-out pan, and bring to the boil. Stir in saffron grains dissolved in a little water to taste.



A Fiery Sauce for Fish Soups



Pounding and stirring the rouille. In a mortar, pound the dry ingredients—coarse salt, dried red chili peppers and peppercorns—to a powder. Add basil leaves and garlic cloves, and continue pounding. Next, incorporate crustless bread that has been soaked in warm water and squeezed dry. Add grilled, peeled, seeded and sliced red peppers (*page 14*). When the pounded paste is homogeneous, add olive oil drop by drop, stirring constantly, until the sauce reaches the consistency of a thick mayonnaise. To control the flow, dribble the oil through a narrow V-shaped groove cut in the cork stopper of a bottle.

5 Stirring the sauce. Bring the soup to the boil. Taste to see if the pasta is done: if not, simmer for a minute more until it is tender. Ladle the soup and noodles into plates. Offer *rouille* (*box, above*) for guests to stir into their soup (*left*). □