

# BOUCHAINE

N A P A V A L L E Y ♦ C A R N E R O S

## Cioppino

BY CHEF MARTY SLAVIN

### (Serves 6) Ingredients

Olive oil  
1 thinly sliced fennel bulb  
1 onion, chopped  
3 shallots, chopped  
Salt  
4 garlic cloves, chopped  
¾ tsp crushed red pepper flakes  
¼ cup tomato paste  
1 can diced tomatoes  
in juice (28 oz.)  
1½ cups dry white wine  
(we will use Bouchaine  
Vineyards Pinot Blanc)  
5 cups fish or lobster stock  
1 bay leaf  
1 lb. clams  
1 lb. mussels  
1 lb. large shrimp,  
peeled and deveined  
1½ lbs. assorted firm fleshed fish  
fillets cut into 2" chunks

### Directions

Heat the oil in a very large pot over medium heat.

Add the fennel, onion, shallots and sauté for 10 minutes until translucent. Add garlic and red pepper flakes and continue to sauté for 2-3 minutes more. Add 2 tsps. salt and stir to mix with aromatics. Stir in the tomato paste. Add tomatoes with their juice, wine, fish stock and bay leaf. Cover and simmer. Reduce heat to medium-low and simmer for about 30 minutes.

Add the clams and mussels, cover and cook until they start to open. Add the shrimp and fish. Simmer gently until the fish and shrimp are just cooked through and the clams are fully opened. Discard any unopened clams or mussels. Season to taste more salt and pepper and ladle the soup into bowls and serve with fresh crusty bread.