

I had a dish like this on a trip to Venice in one of those amazing back-alley restaurants. For the mixed seafood, any combination of shelled shellfish (such as clams, shrimp, scallops, mussels, and/or crab) or fin fish (such as cod, halibut, or salmon) can be used.

## SEAFOOD SPAGHETTI CARBONARA

3 tablespoons extra-virgin olive oil	1¾ cups (175 g) freshly grated Parmesan cheese	2 tablespoons chopped fresh flat-leaf parsley or basil
3 ounces (85 g) guanciale or pancetta, finely diced	1 large egg, plus 3 yolks	Kosher salt
2 teaspoons freshly cracked pepper, plus more as needed	2 cups (340 g) mixed seafood (see Note), cut into small pieces	1 pound (455 g) spaghetti or other long pasta

In a medium skillet, heat the olive oil over medium heat. Add the guanciale and cook, stirring occasionally, until lightly browned, 6 to 8 minutes. Add the pepper and cook, stirring until fragrant, 2 minutes more. Transfer the guanciale mixture to a large bowl and let cool. Stir in 1½ cups (150 g) of the Parmesan, the egg, egg yolks, seafood mixture, and parsley. Stir to combine and set aside.

Meanwhile, bring a large pot of salted water to a boil. Add the pasta and cook until al dente, about 10 minutes, or according to package directions. Reserving ¾ cup (180 ml) of the pasta water, drain the pasta and transfer it to the guanciale mixture. Toss, adding pasta water a little at a time to make a creamy sauce. Season with salt and pepper to taste. Serve topped with the remaining ¼ cup (25 g) Parmesan. **SERVES 4**

Bouillabaisse is the most famous dish of Marseille in France's Provence region. A fish stew/soup, there are probably as many variations of this recipe as there are people who make it. Like cioppino (page 88), bouillabaisse was originally a stew made by fishermen using the bony rockfish and other fishes that they were unable to sell to restaurants or markets. The California designation here means that it uses fish and shellfish common to the Golden State. Use what you like.

## CALIFORNIA BOUILLABAISSE with rouille

### ROUILLE

⅓ teaspoon crumbled saffron threads

1 teaspoon hot water

1 cup (240 ml) mayonnaise, preferably homemade

¼ cup (40 g) roasted, peeled, and chopped red bell peppers

¼ cup (60 ml) extra-virgin olive oil

1 teaspoon fresh lemon juice

1 to 2 teaspoons chopped garlic

¼ teaspoon cayenne pepper

Fine sea salt

### BOUILLABAISSE

1 cup (240 ml) dry white wine

4 cups (960 ml) fish stock (page 332), shrimp stock (page 332), or chicken stock (page 333), or water

3 pounds (1.4 kg) Manila clams, scrubbed (page 32)

3 tablespoons olive oil

2 leeks, white part only, halved, rinsed, and sliced (about 2 cups/180 g)

1 small fennel bulb, trimmed and diced (about 2 cups/220 g)

4 large cloves garlic, chopped

Two 15-ounce (430-g) cans diced tomatoes with juice, preferably fire-roasted

1 large poblano chile, charred, peeled, seeded, and chopped (page 341)

¾ pound (340 g) small creamer or fingerling potatoes, scrubbed

1¼ pounds (570 g) Pacific rock cod, true cod, or sablefish (black cod) cut into 1½-inch (4-cm) pieces

1 large cooked Dungeness crab, cleaned, cracked, and cut into sections

Fine sea salt and freshly ground black pepper

Lemon wedges, for serving

Garlic Croutons (page 343), for serving

To make the rouille, sprinkle the saffron over the hot water in a cup and let stand for a few minutes. Add to a blender with the mayonnaise, bell peppers, olive oil, lemon juice, garlic, cayenne pepper, and salt and blend until smooth. This is best made at least an hour in advance for the flavors to develop.

To make the bouillabaisse, in a stockpot, bring the wine and stock to a boil over medium-high heat. Add the clams. Cover and shake and cook until the clams have opened, about 3 minutes. Using a slotted spoon, transfer the clams to a bowl and set aside; reserve the stock.

In a large saucepan, heat the olive oil over medium heat and sauté the leeks and fennel just until softened, about 2 minutes. Do not brown. Add the garlic and cook for 1 minute to remove its raw taste. Add the tomatoes, poblano, potatoes, and reserved stock and simmer for a few minutes. Add the cod and crab and cook until just cooked through, about 3 minutes. Be careful not to overcook; the cod should be slightly translucent in the center.

Add the reserved clams and let sit in the broth for a few minutes to reheat. Season with salt and pepper and divide the mixture among four bowls. Place a dollop of rouille in the center for guests to stir in and pass lemon wedges and croutons alongside. **SERVES 6**