

Maybe Bouillabaisse

For croutons

about 12 to 16 baguette slices ($\frac{1}{2}$ inch-thick)
about 4 tablespoons extra-virgin olive oil
about 3 garlic cloves, chopped fine
about $\frac{1}{2}$ teaspoon paprika
about $\frac{1}{2}$ teaspoon coarse salt

For soup

about 1-1 $\frac{1}{2}$ lb live lobster (plunged)
about 1 lb shrimp (peeled)
about 1 lb mussels (debeared)
about 1 lb manila clams
about 3 lb mixed skinned white fish fillets (such as monkfish, turbot, red snapper, striped bass, porgy, grouper, and/or cod), cut into 2-inch pieces
about 2-3 large tomatoes, peeled and coarsely chopped
about 1 large onion, chopped
about 4 garlic cloves, chopped
about $\frac{1}{2}$ cup extra-virgin olive oil
about $\frac{1}{2}$ teaspoon coriander seeds
about $\frac{1}{2}$ teaspoon fennel seeds
about 1 leek (white part only)
about 1 lb boiling potatoes (peeled)
about $\frac{1}{2}$ cup finely chopped fennel fronds (sometimes called anise)
about 1 Turkish or $\frac{1}{2}$ California bay leaf
about $\frac{1}{2}$ teaspoon crumbled saffron threads
about 3 tablespoons coarse sea salt
about 1 tablespoon ground pepper
about 9 cups fish stock (homemade, *see recipe*)
about 1 cup white wine
about 3 tablespoons pastis