

Madame Quillier's Rouille

Madame Quillier was the owner of a cookware store near the public market in the old town section of Antibes, France. Since the private yacht I worked on was based in Antibes much of what I purchased for the galley was from her shop. When I bought a mortar and pestle Madame gave me this recipe and said the mortar was the perfect tool to use for making it. Typically *rouille* is spread on a small crouton then topped with grated Gruyere cheese as an accompaniment for Provençal fish soup. But it is equally delicious with baked, grilled, or griddled fish, shellfish, and even lamb or chicken. Don't worry about using a mortar and pestle—a food processor works just fine.

Makes about 1 cup

The amount given with a “QB” ingredient is a suggestion. “QB” stands for “quanto basta.” It basically means in Italian “how much is needed.” It's up to you how much or how little to use. The amount may also change due to the quality of the ingredient or how old it is.

- 1/4 cup sunflower seed oil
- 2 tablespoons extra virgin olive oil (preferably French)
- 1/3 cup roughly chopped Piquillo peppers
- 1 teaspoon chopped garlic QB
- 1/2 teaspoon Espelette chili powder QB
- 1/2 teaspoon fine sea salt
- 1 1/2 cups fresh breadcrumbs

Combine the oils. Set aside.

Put the peppers, garlic, chili powder, and salt in a food processor and pulse a few times to break down the peppers. You may need to scrape the peppers down the side of the bowl with a rubber spatula before the next step.

Blend until the mixture is smooth.

Mash the breadcrumbs with 1 1/2 tablespoons lukewarm water to make a paste that resembles the texture of clay.

Tear the paste into small pieces and add to the food processor.

Puree the mixture.

Add the oil in a slow, steady stream while the machine is running.

Keep in an airtight container for up to one week in the refrigerator. Let rest for at least 30 minutes at room temperature before serving.