

Carrie Nahabedian

WILD ALASKAN HALIBUT

INGREDIENTS

- 2 pc. Wild Alaskan Halibut, 6oz. each
- 1 pc. kohlrabi, peeled and julienne cut
- ½lb green asparagus, peeled
- ¼lb sugar snap peas
- 1 bunch pea tendrils, tender leaf, vines or shoots
- 2 Roma tomatoes
- ½ stick unsalted butter, clarified
- ½lb brioche crumbs
- 2 T. hazelnut oil
- 2 tsp. sherry wine vinegar
- salt, cracked black pepper

DIRECTIONS

1. Prepare brioche breadcrumbs.
2. Cut up bread and toast until lightly golden brown, Process in a food processor. Keep refrigerated for future use.
3. Melt butter over a slow flame. Set aside, skim off the foam, remove the clear butter and throw away the milk solids. This is now clarified butter.
4. Keep warm. This can be done in advance and kept in the refrigerator for future use.
5. In a pot of boiling salted water, blanch the peeled asparagus and sugar snap peas and refresh under cold running water and some ice cubes. *Set aside.*
6. Using the same blanching water, blanch the Roma tomatoes just for a moment once you have cored them and made an X on the bottom of the tomatoes. Refresh and with a sharp knife, peel away the skin and discard. With the knife, cut the tomato in a petal shape. Discard the inside of the Tomato which is all the seeds. Cut the tomato into thin julienne strips and set aside.
7. Peel the Kohlrabi, slice it and then cut it into julienne strips. Place a wet paper towel on top and set aside.

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8. Heat a Teflon or stainless steel sauté pan with $\frac{1}{2}$ of the clarified butter over medium-high heat. Season the Halibut filets with salt and cracked black pepper. Take the brioche crumbs and place them on a plate.

9. With the remaining clarified butter, dip the filets into the butter and then into the brioche crumbs. Reduce heat to a medium flame, place Halibut into the sauté pan and cook until golden brown. Flip and cook on the other side. It will take approx. 3 minutes on each side. It will not need to go into the oven unless the filets are very thick. In which case, they will need 5 minutes additional in a pre-heated 375 degree oven.

10. Remove from the pan. Lightly rest them on a paper towel to remove excess fat and place on your serving plate.

12. In a bowl, place the kohlrabi, tomatoes, asparagus, sugar snap peas and the pea shoots. Season to taste with salt and freshly ground black pepper.

13. Dress the salad with the hazelnut oil and sherry wine vinegar.

14. Place the salad on top of the fish and serve!

If desired, you can make a quick sauce that makes the dish even more elegant.

GRAIN MUSTARD & CHIVE SAUCE

8 oz. white wine

1 shallot peeled and minced.

8 oz. cream

1T. grain mustard

1 small bunch chives

Put into a heavy saucepan and reduce by $\frac{2}{3}$. Add the heavy whipping cream. Bring to a boil, reduce by $\frac{2}{3}$ and spoon in the Grain Mustard. Remove from heat, season with salt and pepper, add minced chive and spoon around the fish and serve. Sauce can be reserved for two days.