

Alaska Halibut Bruschetta



Preparation Time: 0 minutes

Cook Time: 0 minutes

Servings: 12

Ingredients:

Roasted Vegetable Ratatouille:

2 oz. olive oil

8 oz. white onion, diced 1/2"

2 Tbsp. garlic, minced

20 oz. zucchini, diced 1/2"

8 oz. red bell pepper, pitted, diced 1/2"

8 oz. artichoke hearts, diced 1/2"

8 oz. sundried tomatoes, minced

4 oz. Kalamata olives, pitted

2 tsp. salt

2 tsp. parsley, dried

1 tsp. oregano, dried

Pine Nut Breadcrumbs:

4 1/2 oz. breadcrumbs, unseasoned, preferably Panko

1 1/2 oz. pine nuts, toasted, finely chopped

1 tsp. Kosher salt

Roasted Alaska Halibut:

4 lbs. Alaska Halibut fillets, 4 to 5 oz.

6 oz. vegetable oil

2 Tbsp. Kosher salt

1 Tbsp. black pepper, fine

6 oz. pine Nut Breadcrumbs

Grilled Bread:

1 loaf Italian bread

Olive oil, as needed

Kosher salt, to taste

Black pepper, fine, to taste

Assembly:

1 slice grilled bread

1 fillet Alaska Halibut

4 oz. ratatouille

2 sprigs Italian parsley

1 tsp. lemon zest

Description:

Roasted Vegetable Ratatouille:

1. Sauté onion, garlic and zucchini in olive oil until soft.
2. Add remaining ingredients. Continue cooking over low heat for 10 minutes, or until mixture is soft and well combined.
3. Cool and store in a container with a tight fitting lid and refrigerate. Yield: approx. 48 oz.

Pine Nut Breadcrumbs:

1. Combine all ingredients in a small bowl.
2. Store breadcrumbs in a container with a tight fitting lid at room temperature. Yield: approx. 6 oz.

Roasted Alaska Halibut:

1. Brush bold sides of each fillet with 1 Tbsp. oil. Season with salt and pepper.
2. Space fillets apart on a sheet pan. Top each fillet with 1 Tbsp. breadcrumbs.
3. Roast halibut for 6 to 8 minutes in a hot oven, or until internal temperature reaches 145°F.

Grilled Bread:

1. Slice bread crosswise on a slight bias in 1-inch thick slices.
2. Brush both sides with olive oil, and season with salt and pepper.
3. Place bread on a hot grill. Grill for about 30 seconds on each side, depending on grill temperature.

IMPORTANT NOTE: The bread will burn quickly. Do not leave unattended.

Assembly:

1. Assemble each Bruschetta in this order: Place grilled bread in the center of a plate. Place roasted halibut on top of bread. Spoon Ratatouille over halibut and garnish with parsley sprigs and lemon zest.