

Alaska Halibut with Wild Mushrooms and Leeks



Preparation Time: 0 minutes

Cook Time: 20 minutes

Servings: 4

Ingredients:

4 wild Alaska halibut fillets (5 to 6 oz. each)

Kosher salt and Fresh ground black pepper, to taste

2 to 3 Tablespoons semolina flour

4 Tablespoons olive oil, divided

1/2 cup Alaska Grown leeks, washed and white part cut into 1/4-inch round slices (about 1 small leek)

3 cups coarsely chopped Alaska Grown mushrooms, preferably wild varieties like oyster, shiitake, porcino or Portobello

1 cup dry white wine

4 oz. cold salted butter, cut in cubes

4 Tablespoons fresh chopped herbs, such as flat-leaf parsley, dill and thyme

1 oz. shredded Parmigiano-Reggiano cheese

3 cups Alaska Grown greens, such as spinach, watercress or arugula

LEMON VINAIGRETTE:

1-1/2 Tablespoons fresh squeezed lemon juice

3 Tablespoons olive oil

1/4 teaspoon Kosher salt

Dash of Fresh ground black pepper

Description:

Season fish with salt and pepper; dust with semolina flour; set aside. Heat 2 tablespoons olive oil in a large pan over medium-high

heat. Place fish in pan and let cook until a deep golden crust forms, about 3 minutes. Turn over and cook another 3 to 5 minutes, just until opaque throughout.

In another pan, heat remaining 2 tablespoons olive oil over medium heat. Add leeks and mushrooms, cook, stirring occasionally, 10 minutes or until leeks and mushrooms are cooked. Add white wine and stir. Reduce heat to low and swirl in butter, letting it melt slowly. Stir in fresh herbs.

LEMON VINAIGRETTE:

Whisk together all ingredients in a small bowl; set aside and stir again just before serving.

To serve, toss greens and Parmigiano-Reggiano together with Lemon Vinaigrette. Divide greens evenly among 4 plates. Top with leek mushroom mixture and halibut.

Recipe by Chef Patrick Hoogerhyde, Bridge Seafood, Anchorage, AK