

## Alaska Halibut with Spring Dill Soup and Crisped Prosciutto



**Preparation Time:** 0 minutes

**Cook Time:** 40 minutes

**Servings:** 4

### Ingredients:

1 to 1.5 oz. fresh Alaska Grown dill

1 Tablespoon extra-virgin olive oil

1 Alaska Grown leek, trimmed, sliced and cleaned

1 large Alaska Grown white fleshed potato, peeled and cubed (about 10 to 12 oz.)

Ground cayenne pepper, to taste

Fresh ground nutmeg, to taste

2 vegetable bouillon cubes

Up to 1 cup Alaska Grown whole milk

1 to 2 Tablespoons salted butter

4 wild Alaska halibut fillets (4 oz. each)

Sea salt and Fresh ground pepper, to taste

4 slices crisped prosciutto

### Description:

Garnish: 4 slices Crisp Prosciutto

1. Bring a small pot of water to boil. Add fresh dill and let boil for 1 minute. Shock dill in a bowl of ice water. Drain and set aside.
2. Heat olive oil over medium-high heat in a large heavy-bottomed soup pot. Add leeks and sauté until fragrant, about 3 minutes. Add potatoes, cayenne, ground nutmeg, and stir. Add enough water to cover vegetables (about 4 cups). Add bouillon, stir, and let simmer over medium heat until potatoes are fork tender, about 18 minutes. Allow to cool slightly. Pour into a high-powered blender and blend, in batches if needed, until smooth; add milk to thin soup if too thick. Taste and add more salt and pepper, as desired.
3. Blend reserved dill with a small amount of water in a blender until completely broken down and vibrant green. Stir into soup. Keep soup warm over low heat while preparing halibut.

4. Preheat oven to 400°. Heat butter in 1 large ovenproof sauté pans over medium high heat. Place fillets in pan, without overcrowding the pan, and cook until golden brown on one side, about 3 to 4 minutes. Place pan in oven and let fillets cook another few minutes. Cooking time will depend on thickness of fish. Test halibut by gently pressing the tip of a knife into the center of the fish, pull back slightly, fish should yield at knifepoint and not be translucent.

5. Divide halibut evenly among 4 bowls. Gently ladle soup around halibut and top with prosciutto. Grate fresh nutmeg over, and garnish with dill.

### *Crisp Prosciutto*

4-6 thin slices prosciutto

1. Preheat oven to 350°. Lay prosciutto flat on a parchment-lined sheet tray; top with an additional piece of parchment paper and a second sheet tray to weigh it down. Cook for about 15 minutes until fat is slightly browned and prosciutto crisp. Note: This can be done ahead of time, cooled, and stored in freezer. Gently reheat before serving.

Recipe by Chef Laura Cole, 229 Parks, Denali National Park, AK