

PORCINI DUSTED HALIBUT WITH ASPARAGUS SALAD

Chef Ethan Stowell



Ingredients:

For the Halibut

4 tsp Dried and Ground Porcini Mushrooms

4 - 4 Ounce Portions of Alaskan Halibut

For the Asparagus

1 Large Bunch of Asparagus

2 tsp Minced Shallots

2 tsp Sliced Chives

2 tbsp Banyuls Vinegar

Extra Virgin Olive Oil

Salt and Pepper

Preparation:

For the Halibut:

Dust each piece of halibut with the porcini mushrooms and season with salt and pepper. Heat 2 tablespoons of extra virgin olive oil in a large sauté pan over medium-high heat. When hot, add the halibut and sauté on each side about 3-4 minutes or until cooked medium. Keep warm.

For the Asparagus:

Cook the asparagus until tender and cut into 1/4 inch pieces. In a large mixing bowl, combine the asparagus, shallots, chives, vinegar, and 9 tablespoons of the extra virgin olive oil. Mix thoroughly and season with salt and pepper to taste.

Final Presentation:

Divide the asparagus salad between 4 plates. Place a warm piece of halibut on top. Serve immediately.