



Pan Roasted Halibut with truffled corn salsa, boniato puree and tempura pickled chilies
(Serves 4)

4 -6 oz halibut filets
1 recipe truffled corn salsa (*A); warmed
1 recipe purple potato mash (*B); heated to serving temperature
1 recipe pickled chiles (*C);
1 recipe tempura batter (*D); very cold
2 tbsp olive oil
salt and pepper to season/taste

Bring a large sauté pan (non stick is best) to high heat on the stove range. Season the halibut with salt and pepper. Add the oil to the pan and then the fish. Brown the fish on each side about 7-8 minutes; or until cooked through barely. Meanwhile have a fryer (or saucepan) with a quart of vegetable oil heated to 350°. Drain the chiles of liquid and dip into the tempura batter and fry until crisp, about 2-3 minutes (you may have to do this in a couple batches). On four warm serving plates, spoon equal amounts of boniato puree and top with the fish. Spoon the corn salsa over the fish and garnish with the tempura chiles. Served immediately.

(*A) Truffled Corn Salsa

4 c corn kernels
4 tbsp truffle oil
4 tbsp champagne vinegar
5 tbsp honey
1 shallot; minced fine
1 tbsp chives; minced fine
1 tbsp parsley; minced fine
1 tbsp cilantro; minced fine

Bring a large sauté pan to very high heat on the stove. In the pan, without oil, add the corn and toast until slightly charred. Remove corn from pan and let cool to room temperature. Once cooled, fold in the remaining ingredients and season to taste with salt and pepper. Reserve.

(*B) Boniato Puree

1 lb boniato; peeled and quartered
1/2 gallon milk
5 oz cream

3 oz butter
salt/white pepper to taste

Place the boniato and a half gallon of milk into a large stock pot and bring to a boil. In a small saucepan, heat the butter and cream together until the butter is melted. Once potatoes are cooked through, run through a food mill or ricer until thoroughly processed. Add the warm butter and cream to the mix and stir until thoroughly combined. Season with salt and pepper and reserve.

(*C) Pickled Chilies

6 ea red and green jalapenos; sliced
1 shallot; sliced thin
1 tsp dry oregano
2 ea bay leaves
½ c olive oil
2 c white vinegar
½ c sugar
salt to taste

In a large, flat plastic container place the red and green jalapenos, sugar, vinegar and shallots. Toss well to dissolve the sugar. In a sauté pan, place the oil, oregano and bay leaves. Bring up to heat to toast the herbs, being sure not to burn. Once the oil is well perfumed, pour the hot oil onto the chile mixture and stir thoroughly until it stops sizzling (be careful not to get splashed with the hot oil). Place this mixture into a refrigerator to cool thoroughly.

(*D) Tempura Batter

1 egg; whipped well
1 ½ c flour
12 oz soda water; cold
1 tbsp salt

Mix all ingredients together and whip to thoroughly combine. Keep very cold until ready to use. This recipe makes a considerable amount of batter, there may be extra.