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We're Nuts about Halibuts

This is a spectacular, gluten-free recipe that combines all of my favorite ingredients into one amazing dish. I love entertaining with this recipe and hope you enjoy this meal as much as our family and friends do.

Ingredients:

- 2-3 pounds of fresh Halibut fillets from The Fish Folks
- ½ cup macadamia nuts (finely chopped)
- 1 cup slivered almonds (finely chopped)
- 1 cup freshly grated Parmesan cheese
- 1 teaspoon (each) of garlic and onion powder
- ½ teaspoon (each) of salt and pepper
- 2 eggs beaten with 2 Tablespoons of water
- 1 cup almond flour
- 1 shallot- finely chopped
- 1 lemon (using the zest and juice separately)
- 1 cup heavy organic cream
- 4 Tablespoons (each) butter and olive oil (divided)
- 1 Tablespoon (each) fresh dill and capers

Directions:

You will need three separate bowls to create the yummy nutty topping. Place the almond flour in the first bowl. In the second bowl combine the eggs and water. Using a food processor, finely chop the nuts and add the Parmesan cheese, garlic, onion powder, salt, pepper, and the zest of the lemon. Remove the skin from each Halibut fillets and dredge each fillet in the three separate bowls, starting with the almond flour, egg wash, then finally the chopped nut mixture. In a large, ovenproof skillet, heat two tablespoons of butter and olive oil to medium-high. Add the coated Halibut fillets and brown for about 4 minutes per side. Heat the oven to 375°. Once the Halibut is lightly browned on each side, place the fish in the oven for about 10 minutes to finish cooking. Meanwhile, in a separate skillet, prepare the lemon cream sauce. Heat the additional two tablespoons of butter and olive oil over medium heat. Add the shallot and sauté for about 3 minutes. Add the cream, stirring constantly until thickened. Add the juice of one lemon and the fresh dill, capers and salt and pepper, to taste. Remove the fish from the oven and drizzle a generous amount of the lemon cream sauce over each fillet. Serve with wild rice and sautéed asparagus.

Servings: 4-6