



SPOTLIGHT RECIPE

POACHED HALIBUT WITH BEURRE BLANC SAUCE WITH PAN-SEARED MUSHROOM

The halibut is gently simmered with white wine and shallots, then served with mushrooms seared until golden. A classic emulsified beurre blanc – made by whisking cold butter into a reduced wine-shallot base – elevates the flaky fish.

SERVES 6



For ingredients and cooking directions, please scan the QR code.

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INGREDIENTS

- Six 6-ounce halibut fillets
- 1/2 teaspoon salt
- 1 cup dry white wine
- 1 cup fish stock
- 1 lemon, sliced
- 1 shallot
- 2 each sprigs thyme and parsley
- 1/2 teaspoon black pepper
- 1 tablespoon olive oil
- 8 ounces fresh mushroom slices
- 1/2 cup dry white wine
- 1 tablespoon white wine vinegar
- 1 shallot, minced
- 1/2 cup unsalted butter

DIRECTIONS

In a deep pot, combine the poaching liquid ingredients – salt, pepper, wine, fish stock, lemon, shallot, thyme and parley – and bring to a gentle simmer for 5 minutes.

Add the halibut, cover the pot and let it poach 8 minutes. When done, remove carefully and set aside for service.

In a saucepan, add the mushrooms, cook for 3 minutes, and the wine, vinegar and shallots until the liquid reduces. Whisk in the butter and let it simmer for 3 minutes. Add the fish to the sauce and serve.

