



## Porcini Crusted Halibut Crudo

Servings: 8

Active cooking time: 20 minutes

Beverage pairings: La Croix Gratiot PicPoul

Keep in mind that for a successful fish crudo you should follow a few very important guidelines. First, be sure to purchase extremely fresh fish of the highest quality. This is not the time to use the “everything must go” fish. Also, plan ahead and have a sharp knife handy. The key to this dish is paper thin slicing. If that’s a challenge, avoid crudo and stick to ceviche.

### Ingredients

½ cup	Porcini mushroom, dried
1 lb	Wild Alaskan Halibut
¼ cup	Extra Virgin Olive Oil (use a full bodied, peppery olive oil)
1 each	Tangerine, orange or grapefruit, zested
1 each	Lemon, zested
1 each	Shallot, minced
2 teaspoon	Champagne Vinegar
As needed	Fleur de Sel
2 Tablespoon	Italian Parsley, stems removed and leaves left whole
2 Tablespoon	Chives, minced
1 each	Red Bell Pepper, very fine dice
To taste	Black Pepper

### Method of Preparation

1. Chill 8 small plates.
2. Pulverize the porcini mushrooms into a fine powder in a food processor
3. Rub the halibut with a small amount of olive oil. Just enough cover the fish with a thin coat.
4. Dust the halibut with the porcini mushroom powder in a thin layer. Place the fish in the freezer for about 10 minutes. It should be firm but not frozen.
5. Slice 24 paper thin slices of the halibut and place three slices on each plate. Rough chop the remaining halibut and place in a mixing bowl.
6. Add half the lemon zest, half the orange zest, half the shallot and half of the chives to the bowl with the rough chopped fish. Add one teaspoon olive oil and season with salt and pepper. Mix well.
7. In a separate mixing bowl combine remaining zest, shallot and chives. Add the vinegar and remaining olive oil. Season with salt and pepper, and mix well.
8. Spoon the chopped fish evenly among the 8 plates. Drizzle with the vinaigrette, and garnish with the parsley, Fleur de Sel, and red bell pepper.