

**ROASTED HALIBUT WITH TAGGIASCA OLIVE PUREE, ROASTED
FENNEL AND GREEN OLIVE VINAIGRETTE**

Chef Ethan Stowell



Ethan Stowell
RESTAURANTS

Ingredients:

Serves: 4

4 – 6oz halibut filets
1 medium sized fennel bulb, tops removed
1/2 cup Taggiasca olives, pitted
1 clove garlic, peeled and green germ removed
2 oil packed anchovies
1/4 cup Castelvetrano olives, pitted and chopped
1 T. chopped parsley
1 lemon, juiced
Extra virgin olive oil
Salt and pepper

To make the Taggiasca olive puree:

Place the Taggiasca olives, garlic clove, and anchovies in a food processor and puree until smooth. Set aside at room temperature until needed.

To make the green olives vinaigrette:

Combine the Castelvetrano olives, lemon juice, parsley and a 1/4 cup extra virgin olive oil in a small bowl. Set aside at room temperature until ready to use.

To roast the fennel:

Peel the fennel and cut into 8 individual pieces cutting from the top of the bulb to the bottom. Heat two tablespoons olive oil in a medium sized sauté pan over medium high heat. When oil is hot add the fennel and cook, turning frequently until all sides are golden brown, about 6-8 minutes. Season to taste with salt and pepper and set aside on paper towels while you cook the fish.

To cook the halibut:

Heat four tablespoons olive oil in two large sauté pans over medium high heat. When the oil is hot add the halibut filets and cook until golden brown, about 2-3 minutes. Turn the fish over and cook for an additional 2 -3 minutes, until golden brown. Season to taste with salt and pepper and set aside on paper towels while you plate the dish.

To serve the halibut:

Divide the Taggiasca olive puree between four warm plates, placing two pieces of fennel next to the puree. Place the filets on top of the fennel and spoon the green olive vinaigrette over and around the fish. Serve while hot.