



agate pass café

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## Halibut on Spring Pea Risotto with Pea Vine Salad

Complexity: fairly high ☺

Yield: 4 servings

### RISOTTO

1 cup	english peas, shelled (or equal amount frozen peas)
¼ cup	fresh basil leaves, rough chopped
¼ cup	fresh mint leaves, rough chopped
3 T	olive oil
1 T	fresh lemon juice
	salt & pepper, to taste
4 – 5 cups	chicken or vegetable stock, very warm
1 T	salt
3 T	olive oil or butter
1	shallot, finely chopped
1	yellow onion, finely chopped
2 cloves	garlic, finely chopped
1 ½ cup	arborio rice
¼ cup	dry vermouth or white wine
4 each	halibut filets (6oz each)
1	spring onion (or small white onion), julienned
1 cup	pea vine leaves & tendrils
1 T	champagne vinegar
2 T	extra virgin olive oil
	salt & pepper, to taste
2 T	english peas, shelled, for garnish

1. Blanch peas in boiling salted water until just tender. Shock in ice water, drain, & combine with basil, mint, olive oil, and lemon juice in food processor. Process until fully combined and smooth (should be the

consistency of a thick batter -- add a bit of water if mixture is too stiff).  
Season to taste and set aside.

2. Heat stock in saucepan; season, if needed.. In a large saute pan over medium high heat, heat olive oil or butter. Add chopped shallot & onion and sweat for 4-5 minutes, until translucent. Add garlic and cook another 3 minutes. Add rice and continue cooking, stirring constantly, until rice begins to look translucent (about 3 minutes). Add vermouth/wine and keep stirring, until all liquid is absorbed. Reduce heat to medium, and start adding hot seasoned stock, in 1 cup increments, stirring constantly and adding more once all liquid is absorbed. **VERY IMPORTANT TO STIR CONSTANTLY** – this creates the creaminess we all love about risotto! Continue this process until rice is “al dente”, or almost done with a slight bite.
3. Cook halibut filets – you can grill them, saute them, oven-roast them, any which way you like, just be sure to rub with olive oil and season liberally with salt and pepper before cooking, and most importantly, don't let them overcook. Halibut is best medium rare to medium.
4. Back to the risotto: add the pea puree to the hot risotto and stir, heating through, until your risotto is thoroughly green. Season to taste, remove from heat, and keep warm.
5. Combine pea vines and julienned onions; drizzle with champagne vinegar and olive oil, and season with salt & pepper.
6. Assembly: Place mound of risotto on plate; top with handful of salad mix, then top with halibut. Garnish with peas, and serve. Yum!!