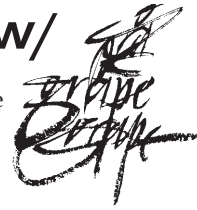


Goat Cheese Crusted Halibut w/ Basil Oil & Saffron Rice

Serves: 4 people



WINE PAIRING: TORII MOR 2005 ANDEN
VINEYARD CHARDONNAY

Ingredients:

3 oz. soft goat cheese	1 cup (packed) fresh basil leaves
2 oz. hazelnuts, toasted & chopped	½ cup olive oil
2 tsp. lemon zest, finely grated	
4 Tbsp. panko (Japanese breadcrumbs)	1¾ cup chicken stock or water
4 6-oz. halibut filets	pinch of saffron
1 Tbsp. conola oil	1 Tbsp. olive oil
1 Tbsp. butter	½ small onion, finely chopped
	1 cup basmati rice
	salt & pepper to taste

Pre-heat your oven to 400 degrees F. Combine the first 4 ingredients in a small bowl. Season fish with salt and pepper on both sides. Heat oil in a large, oven proof sauté pan over medium-high heat. Add butter and swirl into oil until melted. Sear the halibut until golden brown on both sides, about 2-3 minutes per side. Turn off heat and top each fillet with ¼

of the goat cheese mixture. Spread evenly to form the crust on each piece of fish. Bake in pre-heated oven until the halibut is cooked through and crust is golden brown, about 3-5 minutes. Serve over saffron rice and drizzle with basil oil (recipes below).

For Basil Oil: Blanch basil in medium saucepan of boiling water 10 seconds. Drain and immediately place in ice water to retain bright green color. Once chilled, remove from water and pat basil dry with paper towels. Transfer to blender. Add oil and purée until smooth. Strain through a fine-mesh sieve into a small bowl. (Can be made 3 days ahead. Cover and chill. Let stand at room temperature for 30 minutes before using.)

For Saffron Rice: Combine chicken stock with saffron, allowing the saffron to infuse the stock. Heat olive oil over medium heat in medium saucepan. Add onion and cook until transparent, but not browned. Add rice to pan and cook, stirring to coat with oil, about 2 minutes. Add infused stock and season with salt and pepper. Bring to a boil, cover, and reduce heat to low. Simmer for 18 minutes. Turn off heat and let stand, covered, for 5 minutes. Fluff with fork and season to taste if needed.

“Through this Torii Mor, this Earth gate, we step, to make glad the soul, with wine”