

PELLER ESTATES

Niagara-on-the-Lake

Truffle Honey Roasted Halibut Mushroom and St. Honore Cheese Tart

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| ½ cup | butter, divided |
| 1 cup | sliced shallots |
| 2 cloves | garlic finely chopped |
| 2 tbsp | chopped rosemary |
| 2 cups | Woodland mushrooms (brown beach, shiitake, oyster) |
| 12 small squares | small squares puff pastry |
| 2 tbsp | grape seed oil |
| 12 | 1 ounce halibut filets |
| 2 tbsp | truffle honey |
| 12 | small slices St. Honore Cheese |

Melt ¼ cup of butter in a fry pan over medium heat. Add the shallots, garlic and rosemary and sauté for one minute. Add the mushrooms and sauté for 3 to 5 minutes. Lay sautéed mushrooms on the puff pastry and bake at 400 degree oven for 8 to 10 minutes. Heat the grape seed oil over medium to high heat in a fry pan. Add the halibut and sauté for 30 seconds until golden brown. Turn the halibut over; add the remaining ¼ cup of butter and truffle honey. Remove from the heat and baste the fish every 30 second until the halibut is cooked through (approximately 3 minutes). Remove the tarts from the oven and immediately top with cheese and halibut. Allow the warmth of the tart to melt the cheese and serve.

Makes 12 tarts