

PELLER  ESTATES
Niagara-on-the-Lake

Halibut Wrapped in Smoked Bacon

Leek, Roasted Garlic and Pine nut Pesto, Fried Brie Polenta

INGREDIENTS: makes 4 portions

2 lbs of fresh halibut filet, whole
20 slices of smoked bacon (paper thin)

Pesto ½ cup fresh herbs, chopped (tarragon, chervil, dill, parsley)
 1 cup of blanched leeks, chopped
 3 cloves of roasted garlic
 1 tablespoon toasted pine nuts
 ¼ cup grated parmesan
 1 anchovy
 1 cup olive oil

Polenta 1 cup fine polenta
 1 cup of chicken stock
 1 cup of milk
 ½ cup of brie, diced
 1 clove of garlic, finely chopped
 2 tablespoons shallots, finely chopped
 ¼ cup of butter

½ cup oven dried tomatoes
½ cup leeks, julienne
8 small pieces of brie

METHOD:

Halibut: Lay out a piece of cling film and lay out 10 of the slices of bacon, slightly overlapping. Cut the halibut filet in half, lengthwise, to give you a long rectangular piece. Place the halibut on top of the bacon and using the cling film, wrap the halibut with the bacon. Twist the cling film to tighten the bacon around the halibut and chill for a least one hour. Then remove from cling film and place the bacon-wrapped halibut in a large frying pan with grape seed oil. Sear the halibut over medium-to-high heat until the bacon is brown on all sides. Cut the halibut into six even coins. Finish cooking in the oven at 400 degrees.

Pesto: Using a mortar and pestle, combine the cooked leeks, roasted garlic, pine nuts, anchovy and parmesan. Once they have become a paste, add the olive oil.

Polenta: Melt the butter in a large pot over medium heat. Add in the shallots and garlic, sautéing for one minute. Add in the polenta and mix, to coat with butter. Next, add half the chicken stock and continue to stir over heat. When the polenta starts to thicken add the remaining chicken stock. Repeat using the milk. Once all the chicken stock and milk are added, fold in the brie and season with salt and pepper. Pour onto a large baking tray (line the baking tray with wax paper so it does not stick) and cool. Chill for one hour and then cut into small squares. Now, using grape seed oil, sauté the polenta squares over medium to high heat.

The Dish: Lastly, bring it all together. Spread the pesto on the plate, top with the sautéed polenta. Warm the oven dried tomatoes and Julienne of leeks in some butter and add to the plate. Add two pieces of brie to the plate and three coins of the bacon wrapped halibut. Serve immediately, while hot.

Recipe by Chef Jason Parsons

