



**HONEY PECAN-ENCRUSTED HALIBUT  
WARM RED POTATO SALAD WITH SPINACH, PANCETTA AND CHÈVRE**

*Deneb Williams ~ Executive Chef*  
(Serves 4 guests)

**INGREDIENTS**

4 ea	6-oz halibut filets
to taste	salt & pepper
¼ cup	olive oil or vegetable oil blend
¼ cup	white wine
1 Tbsp	butter
4 portions	Pecan Crust ( <i>see recipe below</i> )
6 Tbsp	80/20 blended olive oil, <i>divided</i>
to taste	salt & pepper
12 ea	small red “new potatoes”
10 ea	cipollini onions
¼ cup	roma tomato halves
2 bunches	fresh spinach, <i>cleaned</i>
4 oz	sliced pancetta
1 Tbsp	garlic, <i>minced</i>
1 Tbsp	shallot, <i>finely diced</i>
½ cup	chicken stock
1 Tbsp	cold butter
¼ cup	fines herbes, <i>chopped</i>
2 oz	chèvre goat cheese

**PROCEDURE**

**MISE EN PLACE (THIS MAY BE DONE 24 HOURS IN ADVANCE)**

- Toss potatoes in 1 tbsp olive oil and season with salt and pepper. Roast whole in a 375° oven for 12-15 minutes or until soft and set aside.
- In a 375° oven, roast cipollini onions with the skin on for 25 minutes. Allow to cool then peel. Cut into quarters and set aside.
- Toss tomatoes in 1 tbsp olive oil and season with salt and pepper. Roast in a 375° oven for 2-3 minutes or until skin blisters. Allow to cool, then peel and set aside.
- Wash and trim spinach discarding stems and set aside.
- Lay pancetta flat on a baking sheet and cook in a 375° oven for 6-8 minutes or until crispy.
- Make Pecan Crust.

## PECAN CRUST

(Yields 8 two-oz portions but only 4 are needed)

### INGREDIENTS

¼ lb	unsalted butter, <i>room temperature</i>
3 Tbsp	honey
¾ cup	breadcrumbs
¾ cup	pecans, <i>toasted</i>
½ tsp	kosher salt
1 Tbsp	lemon zest

### PROCEDURE

- In a stand mixer using the paddle attachment, combine honey and butter at low speed.
- Add breadcrumbs, pecans, salt and lemon zest. Mix until combined.
- Place mixture into a 2" x 4" plastic container that has been lined with plastic wrap.
- Press the mixture down with a spatula and spread evenly to a 2" thickness. Freeze until needed.
- To use, remove from freezer and thaw for 30 minutes. Remove from plastic container and slice into 8 quarter-inch portions. Keep cold until needed.

### HALIBUT

- Liberally season halibut on both sides with salt and pepper.
- In a sauté pan on medium-high heat, sear the top (skin side up) of halibut for 3-4 minutes in 2 Tbsp oil until deeply caramelized.
- Flip halibut and deglaze pan with white wine and add butter.
- Roast halibut in 400° oven for 4-5 minutes.
- Remove from oven, place ¼-inch thick slices of pecan crust on fish (set aside until potato salad is done).

### WARM POTATO SALAD

- Sauté garlic, shallots and onions in 2 tbsp oil (do not brown).
- Add potatoes and deglaze with chicken stock.
- Cook for 2-3 minutes on medium-high heat until potatoes are warmed through.
- Reduce heat to low.
- Add tomatoes and whisk in cold butter stirring constantly to emulsify.
- Add herbs, spinach, crisp pancetta and goat cheese and toss for 1 minute. Serve immediately.
- NOTE: spinach should be wilted and goat cheese should have some solid portions.

### TO SERVE

- Heat broiler at high heat.
- Place pecan-crustured fish under broiler for 30-45 seconds or until golden brown. Remove from oven and set aside.
- NOTE: Be careful, this crust burns easily. If it burns, scrape crust off and start over using extra crust.
- Portion warm potato salad onto four plates.
- Place halibut on top of potato salad.