

Whole Roasted Halibut with Chive Butter



CANADIAN AQUACULTURE
INDUSTRY ALLIANCE

ALLIANCE DE L'INDUSTRIE
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Species

Farmed Halibut

Supplier

Scotian Halibut, NS

Pairing

Pumpkin Ale

Ingredients

- 1 farmed halibut
- 1 lemon
- 2 tbsp white wine vinegar
- 8 peppercorns
- 1 bay leaf
- 1 shallot sliced
- ¼ cup 35% cream
- 1 lb butter
- 1 bunch chives

Method

1. Combine the shallot, zest and juice of 1 lemon, wine vinegar, peppercorns, and bay leaf in a sauce pan.
2. Reduce until the liquid is almost gone.
3. Add the cream and reduce again until the cream is very thick.
4. Cut the butter into cubes and stir into the cream off the heat until the butter has emulsified.
5. Stir in the chopped chives and keep warm.
6. Season the halibut with salt and pepper and roast in a 400F oven until just cooked through.
7. Serve the chive butter alongside.

A collaboration between the Canadian Aquaculture Industry Alliance, Starfish Oyster Bed & Grill and Great Lakes Brewing in September 2009, the Farmed Seafood Extravaganza was a delicious way to showcase the quality, freshness and diversity of seafood farmed in Canadian waters. This gastronomic feast wouldn't have been possible without the support of dedicated growers and regional aquaculture associations across the country.