

## Steamed Halibut with Zucchini and Tomato-Basil Relish



### Ingredients:

2 - 8oz portions fresh halibut

1/2 of a zucchini, cut lengthwise then cut into thin half moons

1 cup extra virgin olive oil

1 lemon, zested

1/4 to 1/2 tbsp coriander seeds, crushed

3 to 4 cups Tomato concasse\*

1 to 2 tbsp red wine vinegar or to taste

1 to 2 sprigs fresh basil or to taste, sliced thin

Sea salt and cracked black pepper

**Method:** In a medium sauce pan over medium heat add extra virgin oil, lemon and crushed coriander seeds. Heat 2-3 minutes to let flavors infuse. Remove from heat and add tomato concasse, let sit 3-5 minutes. Add vinegar to taste, fresh sliced basil and season to taste. Meanwhile, blanch the sliced zucchini in the boiling water from (tomato concasse) and put into ice bath to stop the cooking process. Drain well and top with a paper towel to absorb any remaining moisture. Prepare your steamer, while steamer is coming to a boil go ahead and season your halibut fillets with salt and pepper. Place zucchini slices over fish to look like fish scales. Steam for 10 minutes, dived tomato-basil relish and place steamed halibut on top! **\*Tomato Concasse:** core tomatoes, cut a small x on bottom and blanch in boiling water 30 sec. to 1 minute. Place in ice bath to stop cook. Remove from ice bath, peel skin off, cut into quarters and remove seeds. Dice flesh.