KELLER ESTATE

Macadamia Nut Crusted Halibut with Pineapple Salsa

INGREDIENTS

(2 servings)

For the Halibut:

+ 2 – 7-10oz filets of fresh halibut
+ 1 quart of coconut milk
+ ½ cup of honey
+ ½ of a nutmeg – grated with microplane

For the Crust:

+ 1 cup of Macadamia Nuts – chopped
+ 1 cup of breadcrumbs
+ ½ cup of shaved coconut
+ Salt
+ Pepper
+ For the Pineapple Salsa:
+ ½ of a fresh pineapple - diced
+ ½ of a red onion – chopped finely
+ 1 Jalepeno – fresh – chopped finely
+ 1 garlic clove – chopped finely
+ Pepper

DIRECTIONS

Begin by whisking together the coconut milk, honey and nutmeg. Clean and dry your halibut filets and lay them in a dish flat to marinate. Pour the coconut milk over the fish and let marinate for at least an hour.

Turn your oven to 425 degrees and begin prepping other ingredients. The salsa can always be made ahead of time and this measurement will leave some left over, which is always delicious.

Put the macadamia nuts into a food processor and pulsate till the nuts are finely chopped. Combine the nuts, breadcrumbs and coconut shavings into a bowl and stir together.

Take out a baking sheet, line with foil and spray with a nonstick oil.

After an hour or longer of marinating the fish, take the halibut filets out and toss them in the nut/breadcrumb mix. Place them on the baking sheet, leaving plenty of space between filets for proper cooking.

Cook the halibut for 12 minutes, at which point, briefly take the fish out. Brush with melted butter and honey gently. Set your oven to Low Broil. Place the fish back in and keep an eye on it. Leave in just long enough to brown the tops of the fish. Once browned to your liking, remove from the oven, serve immediately. Plate the fish and top with the salsa. ENJOY!!

Pairs perfectly with our Oro de Plata Chardonnay!