

## **Pan Seared Halibut With Mushroom Risotto & Fresh Tomato Sauce**

Serves 4

### **RISOTTO:**

¼ cup butter  
2 tbsp olive oil  
2 cups sliced button mushrooms

- sauté until they lose all their water, and add 2 tbsp ketjap manis ( Indonesian soy sauce )
- add one cup Arborio rice, sauté until grains are coated & slightly toasted on low heat.
- slowly add 2-3 cups chicken stock or water, stirring the risotto often.
- cook until al dente plus, finish with heavy cream, parmesan, fresh parsley and salt & pepper.

### **FRESH TOMATO SAUCE:**

¼ cup butter  
4 tbsp olive oil

- heat until almost smoking, add 3 cups fresh tomatoes, cherry or diced. Cook until they start to break down, add ½ cup diced onions, 2 tbsp minced garlic.
- deglaze with white wine, add zest of one lemon.

1 tbsp tomato paste  
1 tbsp grainy dijon mustard  
½ cup water

- simmer to desired consistency.
- add 1 tbsp honey, splash of hot sauce, parsley, green onions, salt & pepper to taste.

### **HALIBUT**

- heat pan with oil until smoking, sear halibut fillets one side 1 minute, turn over second side 5 seconds and finish in a 375 oven for 3 minutes.



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