Halibut San Remo

SERVES 4

PREP TIME 45 Minutes

COOK TIME 35 Minutes

Ingredients

Halibut
4 Alaska halibut fillets (6–7 oz each)
2 tbsp olive oil
2 tbsp butter
Salt & pepper
Spot Prawns
12 large spot prawns, peeled & deveined
1 tbsp olive oil
1 tbsp butter
1 clove garlic, minced
1 tbsp parsley
Grilled Portobello
4 large portobello caps
3 tbsp olive oil
1 tbsp balsamic vinegar
1 tsp thyme
Salt & pepper
Tomato Confit
2 cups cherry tomatoes
½ cup olive oil
3 cloves garlic
1 tsp sugar
1 tsp salt
2 sprigs thyme
Oven-Dried Tomatoes
1 cup cherry tomatoes, halved
Olive oil, salt, pepper
Fennel Citrus Salad
1 fennel bulb, shaved thin
1 lemon (zest + juice)
1 orange (segments + juice)
2 tbsp olive oil
Fresh herbs
Salt
Zucchini Croutons
1 zucchini, diced
½ cup flour
1 egg
½ cup panko
Oil for frying
Salt
Grilled Focaccia
4 slices focaccia
Olive oil

Directions

1. Tomato Confit
Combine all ingredients.
Cook at 275°F for 25–30 minutes until soft and jammy.
2. Oven-Dried Tomatoes
Roast at 250°F for 1.5–2 hours until concentrated and slightly chewy.
3. Zucchini Croutons
Bread (flour → egg → panko) and fry at 350°F until golden.
Season immediately.
4. Fennel Citrus Salad
Toss fennel with citrus juices, zest, olive oil, and herbs.
Keep light and fresh.
5. Grilled Portobello
Marinate and grill 4–5 minutes per side until tender.
6. Spot Prawns
Sauté quickly in olive oil.
Add butter, garlic, parsley and baste.
Remove when just opaque.
7. Halibut (Key Step)
Pat dry and season well.
Heat oil in a pan until just smoking.
Sear halibut 3–4 minutes per side until golden crust forms.
Add butter and baste.
Finish in oven at 400°F for 3–5 minutes if needed.
Goal: Moist, flaky interior with a crisp golden crust
8. Grilled Focaccia
Brush with olive oil and grill until crisp and lightly charred.
Plating (Luxury Talon Style)
Place grilled portobello slightly off-center.
Spoon tomato confit around and beneath.
Set halibut on top of the mushroom.
Arrange spot prawns around the fish.
Add zucchini croutons and oven-dried tomatoes for texture.
Top halibut with a light fennel citrus salad.
Lean grilled focaccia against the bowl for height.
Finish with:
Olive oil drizzle
Fresh herbs
Citrus zest
Chef Notes
Halibut is the star—do not overcook.
Build layers: earthy (mushroom) + rich (confit) + bright (citrus).
Texture contrast (croutons + prawns) elevates the dish.
Works beautifully as a signature entrée.