



Walnut and Herb Crusted Halibut

For the herb crust:

- ½ cup (125 ml) walnut pieces
- ¼ cup (60 ml) fresh basil leaves, packed
- 1 whole clove garlic
- ¼ cup (60 ml) Panko breadcrumbs
- 2 tbsp (30 ml) chopped chives
- 2 tbsp (30 ml) grated Parmigiano Reggiano cheese
- 1 tsp (5 ml) grated lemon zest
- ½ tsp (5 ml) Kosher salt
- ½ tsp (2 ml) freshly ground black pepper
- 2 tbsp (30 ml) olive oil

For the halibut and broccolini:

- Four 6oz (175 g) halibut filets
- 2 tsp (10 ml) mayonnaise
- 2 bunches Broccolini, trimmed
- 2 tbsp (30 ml) olive oil
- ½ tsp (2 ml) chili flakes
- ½ tsp (2 ml) Kosher salt
- ½ tsp (2 ml) freshly ground black pepper

Gaggenau Appliances: EB/BO/BX/BOP Ovens

Heating Mode(s): Convection / Broil + Circulated Air

Temperature(s): 375°F

Required Accessories: Baking Tray + food processor + medium bowl

Preparation Time: 15 minutes

Cooking Time: 15 minutes

Makes: 4 servings

To prepare the herb crust:

Using the left control knob, set the oven to the Convection mode. Using the right control knob, preheat the oven to 375°F. Arrange the walnut pieces on the Baking Tray and slide onto the middle rails of the oven, angled side facing the door. Cook for 5 minutes or until aromatic. Remove from the oven and cool completely. Add the toasted nuts to a food processor with the basil and garlic and pulse until ground. In a medium bowl, combine the ground nut mixture with the panko, chives, Parmigiano, lemon zest, salt and pepper and olive oil.

To cook the halibut and broccolini:

Using the left control knob, set the oven to the Broil + Circulated Air mode. Using the right control knob, preheat the oven to 375°F. Wipe the Baking Tray free of any debris from toasting the walnuts and drizzle a little olive oil on one side. Place the halibut filets on the oiled side and blot them with paper towels to remove any moisture. Spread a little of the mayonnaise over each filet. Divide the herb crust between the four fillets, pressing it into the mayonnaise to stay in place.

Toss the broccolini with the olive oil, chili flakes, salt and pepper, and arrange on the other side of the Baking Tray. Place the Baking Tray in the oven on the top oven rack, angled side facing forward. Set the cooking timer for 8 minutes. Remove the Baking Tray from the oven and cool for a few minutes before plating the halibut and broccolini on individual plates. Serve with a wedge of lemon.

Tip: This walnut herb crust recipe can also be used as a topping for thick slices of roasted cauliflower. For a nut free version, substitute toasted pumpkin seeds.