



Steamed Halibut with Tomato Consommé and Sauce Vierge

In this recipe from Chef Ripert, fresh halibut is steamed at a low temperature with a moderate amount of steam to gently cook the fish until opaque but completely cooked through.

Reminiscent of seasonal dishes from his childhood, the bright flavors of ripe summer tomatoes mixed with Niçoise olives, capers and fresh herbs create a stunning dish that is light and flavorful.

For the steamed halibut:

- 4 ripe beefsteak tomatoes
- 4 7 oz (200g) portions halibut filets
- Canola Oil
- 20 multicolored cherry tomatoes, quartered
- 2 tsp chives, finely sliced
- 1 tbsp basil, finely chopped
- 1 tsp mint, finely chopped
- 1 tsp tarragon, fine chopped
- 2 tsp parsley, finely chopped
- 1 tbsp pitted Niçoise olives, finely diced
- 1 tbsp capers, chopped
- ½ clove garlic
- ½ cup Extra Virgin Olive Oil
- Fine sea salt and freshly ground white pepper

Gaggenau Appliances: Combi-steam oven, induction or gas cooktop
Serves 4

For the tomato consommé:

The day before serving, core the beefsteak tomatoes and chop roughly. Place in a blender and pulse to roughly puree. Double line a fine mesh sieve with cheesecloth over a bowl, add the tomato puree, and refrigerate overnight to strain. Prior to serving, transfer the tomato liquid to a saucepan, skim to remove any impurities and discard the tomato pulp or save for another use.

For sauce vierge:

Place the cherry tomatoes in a sauce pan and lightly season with sea salt and freshly ground white pepper. Add the chives, basil, mint, tarragon, parsley, and ½ clove of garlic, mix gently to combine, stir in the olive oil and season to taste with fine sea salt and freshly ground white pepper. Set aside until ready to heat.

For the halibut:

Heat the Combi-steam oven to 150° F + 80% Humidity.

Lightly grease the solid oven pan with some canola oil, place the halibut filets in the pan and season with fine sea salt and freshly ground white pepper. Place in the oven and cook for 8 - 12 minutes until opaque but firm to the touch.

While the halibut is cooking, warm the sauce vierge, level 3 induction or level 3 gas cooktop and bring the tomato consommé to a gentle simmer, Induction or Gas, level 6 - 7. Divide the consommé between 4 bowls, place a halibut filet in each one, remove the garlic from the sauce vierge and spoon it around the fish before serving.

Chef Eric Ripert
Le Bernardin, New York City

Dinnerware by Hering Berlin, www.heringberlin.com

GAGGENAU