

## **Porcini Crusted Alaskan Halibut, Smoked Salmon Filled Organic Red Lentil Crepe, Celery Root Puree and Sauce Verte**

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Adapted by StarChefs.com

**Yield:** 4 servings

### **Ingredients:**

#### **Celery and Salmon Puree:**

2 pounds celery root, peeled, washed, diced 1-inch (weight after peeling)

2 cups heavy cream

Salt

5 ounces sliced smoked salmon

#### **Sauce:**

¼ cup dry white wine

1 tablespoon chopped shallots

2 sprigs thyme, picked, blanched and chilled

2 sprigs parsley, picked, blanched and chilled

2 sprigs tarragon, picked, blanched and chilled

2 sprigs chervil, picked, blanched and chilled

2 sprigs chives, picked, blanched and chilled

½ pound spinach, blanched, chilled and squeezed dry

½ pound butter, melted

Salt and pepper

½ lemon

#### **Fish:**

4 6-ounce portions Alaskan Halibut

Salt and pepper

1 cup dried porcini

Extra virgin olive oil

#### **Crepe:**

1 cup organic red lentils

1 teaspoon salt

2 cups milk

2 eggs

#### **To Assemble and Serve:**

Herb Salad - 1 sprig each of available herbs, picked and cut as desired

¼ smoked salmon, julienned

Juice of ½ lemon

Extra virgin olive oil

### **Method:**

#### **For the Celery and Salmon Puree:**

In a heavy bottom sauce pot, pour heavy cream over diced celery root to barely cover. Add salt to taste and cook until completely tender. Remove celery from cream and transfer to a Vita-Prep blender. Puree on low and use cream left in the pot to adjust consistency to a potato puree texture.

Season and remove three quarters of the puree from the Vita-Prep blender. Add most of the smoked salmon (reserve a few pieces for garnish) to the remaining puree in the blender and process on low until smooth, adjusting with leftover cream if necessary.

**For the Sauce:**

Combine wine and shallots in a small sauce pot and reduce until pan is almost dry. Stir in all blanched herbs and spinach to incorporate. Add to Vita-Prep blender. Add a quarter of melted butter to the herb mixture and puree low then gradually to high. Slowly drizzle in remaining three quarters butter in a continuous stream. Season with salt and pepper and strain through fine sieve. Reserve and keep warm.

**For the Fish:**

Preheat oven to 350°F. Season halibut portions with salt and pepper. In a Vita-Prep blender, pulverize porcini mushrooms on high speed into a dust. Empty onto a tray large enough to hold all halibut portions. Place each portion onto the tray with the largest surface area down in order to crust the fish with the pulverized mushroom. Firmly press fish into the dust on one side. Heat olive oil in a sauté pan over high heat. Place halibut, crust side down into pan and sear. Place fish, still in the pan on the crust side, into oven to continue.

**For the Crepe:**

Working from low to high speed, pulverize lentils in Vita-Prep blender until a dust. Add salt, milk, and eggs. In a 10-inch crepe pan, pour 2 ounces of batter per crepe, making all 4 stack up upon each other. Working on the stack, spoon a quarter of salmon puree into the center of the first crepe. Fold in the sides to make a square pocket and keep warm.

**To Assemble and Serve:**

Spoon celery puree into the center of 4 plates. Place halibut crust side up over puree. Lean a crepe pocket against halibut portion. Spoon sauce around the perimeter of the plate. Mix the picked herbs with julienned salmon and arrange on top of halibut. Drizzle with lemon juice and olive oil.