

Sesame Crusted Halibut with Red Curried Sweet Potato Soup

Serves 4

For the halibut:

4 each 3 oz portions of skinless halibut fillet marinated in oil, ginger, garlic, lemongrass and kaffir leaf.

Lightly spread wasabi on one side of the cod and then coat that side with a mix of white and black sesame seeds.

Sear the halibut and finish in the oven at service.

For the soup:

1 tablespoon	vegetable oil
1 tablespoon	chopped shallots
1 tablespoon	grated fresh ginger
1 tablespoon	chopped garlic
½ tablespoon	grated lemongrass
1 leaf	kaffir lime leaf
1-2 teaspoon	red curry paste
½ pound	roasted sweet potato puree
1 quart	vegetable or chicken stock
4 ounces	unsweetened coconut milk
2	limes
1 ounces	honey
to taste	salt and pepper

For the vegetables:

1 tablespoon	sesame oil
2 teaspoons	ginger, grated
2 teaspoons	garlic, chopped
2 ounces.	yellow squash, julienned
2 ounces	zucchini, julienned
2 ounces	carrot, julienned
3 stalks	scallions greens, finely julienned

crisp rice noodles

Heat vegetable oil in a 2 quart sauce pot over medium heat, add shallots, ginger, garlic, lemongrass, Kaffir leaf, and curry paste; sweat them until tender (2-3 min.). Do not let brown.

Add potatoes and cook about 2 min. more.



PO Box 18431
Boulder, CO 80308
Ph: 720-201-1853
www.celebritycheftour.com

Add stock and coconut milk, cook 20 min

With hand blender or in food processor, blend mix until smooth, strain into new 2 quart pot. Add more stock if the soup is thicker than needed.

Add honey and lime juice to balance spiciness and sweetness of soup, and season with salt and pepper. Hold warm for service.

For the vegetables, in a 12 inch sauté pan over medium high heat sauté ginger and garlic, quickly stir fry all vegetables, and season with salt and pepper.

Arrange vegetables in the middle of a warm soup plate, place halibut on top, ladle soup around the vegetables, and garnish with scallions and rice noodles to serve.

Chef Walter Scheib
White House Executive Chef, 1994 – 2005
www.theamericanchef.com