



Halibut with Speck and Peas

Serves 4

Active Time: 30 minutes

An elegant dish that comes together quickly and easily. It's a method that we like to use with any robust fish: halibut, salmon, or cod. The speck lends a smoky element to the clean flavor of the fish and it works wonderfully with fresh sweet peas.

- 4 6-oz halibut fillets, preferably center cut
- 3 oz sliced La Quercia Speck Americano
- 2 tablespoons butter, melted
- 1 shallot, minced
- 1 clove garlic, peeled and minced (optional)
- 4 cups freshly shelled (or frozen) peas
- 2 cups chicken stock
- handful chopped fresh parsley
- Salt & pepper

Heat oven to 400°F. Line a baking dish with parchment paper.

Season each halibut filet with salt and pepper, and wrap in 1-2 slices of speck. Place onto prepared tray. When all fillets are wrapped, brush on all sides with melted butter and roast until fish is cooked through (to 145 degrees °F), about 10-15 minutes, depending on the thickness of the filets.

While the fish roasts, heat 2 tablespoons butter over medium high heat with minced shallot and garlic until butter is melted and shallot and garlic are sizzling. Add peas, season with salt and pepper, and toss to combine. Add chicken stock and bring to a boil. Then reduce heat and simmer to reduce the liquid. Cook until peas are bright green and tender throughout and liquid has thickened slightly. Remove from heat, add a handful of chopped parsley, and stir to combine.

Divide peas among four plates, and place fish on top of each.

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