

Chef from the Hood Recipes



Chef:
Ladislaus

Restaurant:
of Balletto Winery



Recipe:
Pan-Seared Halibut with summer heirloom tomatoes & fresh herbs

Pan-Seared Halibut with summer heirloom tomatoes & fresh herbs!

Ladislaus pours wine in the tasting room of Balletto Winery. He is also a talented photographer, and a gourmet cook. He suggests pairing his wonderful halibut dish with 2006 Balletto Estate Rosé of Pinot Noir, Russian River Valley.

Pacific Market Wine Buyer Kristi Mohar notes: The Ballettos know that great wines begin with the grapes in the field. Balletto's Russian River Valley Pinot Noir is the grape of choice for this lovely rosé. This new varietal from Balletto Estate has a beautiful, pale salmon color, an aroma of strawberry, nectarine, honeysuckle and citrus blossoms and a fresh, creamy finish.

For four servings:

- 1 & 1/2 pounds heirloom tomatoes, coarsely chopped with juices reserved
- 2 tablespoons minced shallots
- 1 garlic clove, minced
- 1 tablespoon white Balsamic vinegar
- 1 tablespoon snipped chives
- 1 tablespoon chopped flat-leaf parsley
- 3 tablespoons extra-virgin olive oil
- 1 teaspoon chopped fresh dill weed
- sea salt and freshly ground pepper
- 4 skinless halibut fillets, 6-ounces each
- 2 tablespoons butter

To prep the tomatoes:

In a medium bowl, combine chopped tomatoes and their juices with shallots, garlic, vinegar, chives, parsley, 2 tablespoons of the olive oil and 1/4 teaspoon of the chopped dill weed. Season with salt and pepper. Reserve at room temperature for up to an hour.

To cook the fish:

In a small bowl, mix remaining 3/4 teaspoon of chopped dill weed with 1/2 teaspoon each of salt and pepper. Sprinkle mixture all over fish. In a medium nonstick skillet, heat remaining 1 tablespoon olive oil until shimmering. Add halibut and cook over moderately high heat until browned on bottom, about 5 minutes. Flip fillets and add butter to skillet; spooning butter over fish as it cooks, about 2 minutes longer.

To plate & serve:

Transfer halibut to four warm plates, spoon on tomato/herb vinaigrette and pour glasses of chilled 2006 Balletto Estate Rosé of Pinot Noir, Russian River Valley!