

Alaskan Halibut Medallions, Fava Beans, Ramp Coulis

Serves 4

4 ea. Halibut medallions (about 4 oz. for a light course, 7 for a full course)

Olive oil

Soft whole butter

1 # Cleaned fava beans (about 2-3 # in the husk)

2 oz. white wine

2-3 sprigs of tarragon

Little bit of very nice, sweet olive oil

Salt and pepper

Ramp Coulis (See below)

1. Prepare **Ramp Coulis** first.
2. Lightly season fish with salt and pepper.
3. Place skillet over medium-high heat. Oil skillet well. Place halibut in skillet, giving the skillet a gentle shake.
4. Allow fish to brown. When nicely colored, turn and finish second side.
5. When fish is cooked, remove from pan. Turn down heat a little.
6. Add a tablespoon or so of whole butter and the fava beans and wine and cook to nearly dry with stirring. Stir in tarragon and a shot of olive oil. Adjust seasoning.
7. Place pool of **Ramp Coulis** on plate. Place halibut portion in pool of sauce. Spoon favas and liquid atop fish. Sprinkle a fava or two around the plate.

Ramp Coulis

¼ # Cleaned ramps, leaves and bases separated

1 ea. Shallot roughly chopped

1 Tbs. Butter

1 C. Heavy cream

Tiniest grate of nutmeg

Salt and pepper

1. Finely chop ramp bases. Sweat in butter with shallots until soft.
2. Add cream and nutmeg. Bring to a simmer.
3. Finley chop ramp leaves.
4. Place cream mixture in a blender. Puree. Use caution when pureeing hot liquids in a blender! Cover with lid and towel and pulse quickly!!!
5. Add ramp leaves. Puree well.
6. Strain, adjust seasonings, and keep warm.