

Serrano Ham-wrapped Alaskan Halibut, White Beans and Chanterelles in Spring Garlic Broth

Serves 4

- 4 ea. Halibut medallions (about 4 oz. for a light course, 7 for a full course)
- 1 Tbs. Chopped fresh thyme
- 4-8 ea. Thin slices of Serrano ham (May substitute prosciutto)
- Olive oil
- 1 # Chanterelles
- 1 C. Chicken stock
- ½ C. Cooked white beans
- 3-4 Stalks of spring garlic, chopped (may substitute ramps or spring onions)
- 2 Tbs. Whole butter
- Salt and pepper

1. Season the halibut with salt, pepper, and chopped thyme. Wrap with Serrano ham.
2. Heat a skillet over medium heat. Add oil, place wrapped halibut into skillet. Brown on one side, turn, and brown on other and finish cooking fish. Remove from skillet and place in oven to hold.
3. Add chanterelles to skillet and sauté for a few minutes. Add beans, stock, and garlic and bring to a simmer.
4. Stir in butter. Adjust seasonings.
5. Place a pile of beans and chanterelles on plate. Place a portion of halibut atop beans. Spoon broth around.