



DE LOACH
VINEYARDS

The Russian River Valley Original

BAKED HALIBUT WITH HERBS, FENNEL & TOMATOES

SERVES 6

INGREDIENTS:

6 Tablespoons olive oil
3 cups onions, peeled & sliced
2 ½ Tablespoons garlic, minced
1 cup fennel, sliced
4-5 anchovies, minced
2 Tablespoons parsley, minced
3 lb ripe plum tomatoes, seeded & diced
Kosher salt & pepper
2 ½ lb halibut, cut into 6 pieces
1/4 cups fresh basil, chopped
3 Tablespoons capers
2 teaspoons lemon zest, grated
3 Tablespoons lemon juice
1/3 cup parmesan cheese, freshly grated
Topping:
1/2 cup feta, crumbled
3 Tablespoon pine nuts, minced
1/2 cup Panko crumbs
1 Tablespoon fresh lemon thyme, minced

DIRECTIONS:

Preheat oven to 375F. Sauté onions, garlic & fennel in 3 Tablespoons olive oil until soft but not brown. Add minced anchovy & parsley and remove from heat. Oil an 8" x 10" glass baking dish with the remaining oil. Spread out half the onion mixture and top with half the tomatoes. Season with salt & pepper. Cover with the fish. Mix together the basil, lemon zest, capers and parmesan and sprinkle over the fish. Top with remaining onion mixture and tomatoes. Mix topping in a small bowl and scatter over the top. Bake about 35 minutes until bubbling and golden.

