



DE LOACH
VINEYARDS

The Russian River Valley Original

ROASTED HALIBUT WITH LEMON, PROSCIUTTO & CAPERS

SERVES 6

INGREDIENTS:

- 1 ½ cups flour
- 2 teaspoons fresh thyme, minced
- Kosher salt & freshly ground black pepper
- 6 - 6 oz halibut filets
- 3 Tablespoons extra-virgin olive oil
- 9 Tablespoons unsalted butter
- 6 slices prosciutto, cut into strips
- 1 ½ cups De Loach Vineyards Chardonnay
- 1 ½ lemon, juiced
- 6 Tablespoons capers
- 6 Tablespoons parsley, chopped

DIRECTIONS:

Put the flour in a wide, shallow bowl and season with salt & pepper. Mix in the thyme and dredge the halibut in the flour mixture. Preheat oven to 375°. Heat a large skillet to medium-high and add a tablespoon each of olive oil and butter. Place two fillets in the pan and cook about 2-3 minutes per side until browned. Remove to an oiled baking sheet and repeat until all fish is browned. Place the fish in the oven to roast for about 8 minutes more until just cooked through. Add a tablespoon of olive oil to the pan and cook prosciutto until crisp. Drain on a paper towel and set aside. Add remaining olive oil, butter, wine, lemon juice, capers and parsley and bring to a boil. Cook until reduced and thickened. Season to taste with salt and pepper. Place fish on warm plates, top with sauce and sprinkle with prosciutto.

