

Citrus Cured Halibut with Avocado Mousse paired with Davis Estates Sauvignon Blanc

INGREDIENTS:

Citrus Cured Halibut

6-8oz fresh California Halibut
½ cup Kosher Salt
½ cup Sugar
3 tablespoons Lemon Zest
1 tablespoon Orange Zest
Juice of half a lemon or lime

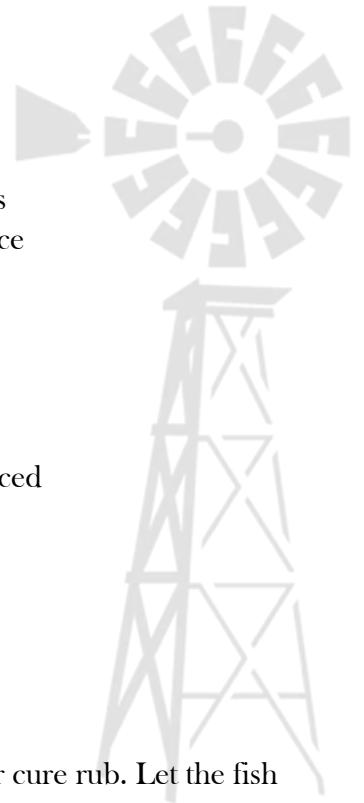
SERVES: 4-6

Avocado Mousse

2 Ripe Hass Avocados
3 tablespoons lime juice
1 teaspoon lime zest
⅓ cup Buttermilk
¼ cup olive oil

Seasonal Garnish

Strawberries, thinly sliced
Peaches, sliced
Micro cilantro



METHOD:

Citrus Cured Halibut

- In a bowl, combine salt, sugar, lemon, and orange zest. Cover the halibut in your cure rub. Let the fish cure in the fridge for 20 minutes.
- After 20 minutes rinse the cure off the fish using an ice water bath, then pat the fish dry.
- Slice your fish thinly (about ¼ inch thick). Season with good olive oil, finishing salt and a spritz of lemon or lime juice.

Avocado Mousse

- To a blender, add the avocados, lime juice, lime zest, buttermilk, and olive oil.
- Blend on high for 1-2 minutes, stopping to scrape down the sides as needed, until the mousse is completely smooth and silky.
- Taste and adjust with additional salt or a splash of lime juice if needed. Shelf life is 2 days.

To Finish

Slice a few strawberries, peaches or other stone fruits into thin circles and arrange them on your plate, layering the seasoned Citrus Cured Halibut on top. Add the avocado mousse and garnish with micro cilantro. Serve immediately with a chilled glass of Sauvignon Blanc.