

Grilled Halibut with Lemongrass and Mango
paired with our
Bien Nacido Vineyard Chardonnay

4 6-7-ounce halibut fillets

1¹/₂ T. kafir lime leaves, very finely chopped, you can substitute lime zest

1¹/₂ T. dried lemongrass

1¹/₂ T. garam masala

1¹/₂ T. fresh thyme

2 t. cayenne, can be adjusted to taste

1 T. salt

4 T. tahini, sesame seed paste

Mango Puree

3 medium sized mangos, chopped

3 t. fresh mint, chopped

1 T. fresh lemon grass, finely chopped

1 t. salt

For mango puree:

Puree all ingredients in either a food processor or with an immersion blender. Strain through a fine sieve, and set aside.

For fish:

Prepare barbecue (medium-high heat).

Mix together the lime leaves, lemongrass, garam masala, thyme, cayenne and salt.

Spread one tablespoon of tahini on top of each piece of halibut, generously sprinkle spice mixture on top of the tahini covered fish.

Spray barbecue generously with a non-stick spray, place fish spiced side down and grill for approximately four minutes per side or until fish is firm to the touch and just opaque (or desired doneness).

Drizzle mango puree over the top of halibut and pass extra puree when serving.

Pour a glass of our Bien Nacido Vineyard Chardonnay and enjoy!

A simple cabbage slaw with a peanut dressing can be served along side.

serves four

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