

## **Halibut with red onions**

Fish code 130609

Serves 2

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*Inspired by the great Anton Mosimann, this is a very attractive dish as the red of the onions contrasts beautifully with the golden halibut fillets.*

2 fillets of halibut,  
skinned  
2 red onions, finely  
sliced  
50ml/2 fl oz red wine  
1 tsp orange zest  
1 tsp honey  
2 tbsp olive oil  
large knob of butter  
a little melted butter  
salt & freshly ground  
pepper

sprigs of tarragon to  
garnish

1 Season the fish fillets with salt & pepper, set aside.

2 Place the onions and red wine in a saucepan and season lightly. Cover and simmer gently until soft, stirring occasionally. Stir in the orange zest and honey, keep warm.

3 Heat the oil and butter in a frying pan, saute the fillets for about 2 minutes on each side or until golden.

4 Arrange the onion sauce on warmed plates, place the fish fillets on top and brush them with the melted butter. Garnish with tarragon sprigs and serve immediately.