

Chunky Summer Gazpacho with Pan Roasted Halibut

This is a refreshing summer dish that has an interesting contrast between warm and cool temperatures. It could also be served with cooked, chilled fish if you prefer. The addition of plums to the gazpacho may seem odd at first, but remember, tomato gazpacho is basically a fruit soup anyway. I like the tart, sweet, aromatic aspect the tart plums such as Santa Rosa's add to the dish. In addition, the slight smokiness and crunch of the grilled onions adds interest to the dish.

Ingredients:

4 pieces	Northern Halibut Filet, about 6 ounces each
2 T.	pure olive oil (to cook the halibut)
2 medium	tomatoes, very ripe, finely chopped
2 C	Cherry tomatoes, halved
2	cucumbers, peeled, seeded and finely chopped
2	tart red plums, pitted and finely chopped
2	new crop onions*, grilled and finely chopped
2	jalepeño, seeded and finely chopped
1 clove	garlic, peeled and finely chopped
¼ C	cilantro, finely chopped, plus a little more to garnish
1 T	mint, finely chopped
¼ C	good vinegar, such as Cabernet, Cider or even lime juice
2 T.	extra-virgin olive oil, plus a little more to garnish
1 T.	paprika, sweet or smoked
Salt & Pepper to taste.	

Technique:

1. Place all ingredients in a large bowl and toss.
2. In a food processor, puree about 2 cups of the mixture.
3. Combine the pureed and the chunky parts.
4. Adjust the seasoning with salt & pepper.
5. Heat a thick bottom skillet over medium high heat.
6. Season the halibut on both sides with salt & pepper.
7. Add the oil to the skillet.
8. Pat the halibut dry and then place the filets flesh side down in the skillet.
9. Reduce heat slightly, so the pan is hot but not smoking.
10. Cook until golden and the filets release from the pan easily, about 4 minutes.
11. Turn them over and continue to cook the rest of the way, about 3 minutes.
12. To served, plate up the gazpacho in a broad rim bowl.
13. Place the pan roasted halibut on top.
14. Garnish with Extra Virgin Olive Oil and fresh cilantro sprigs

* Freshly dug onions, like red or torpedo onions, before they are cured and skins form.

An original recipe by Chef Vincent Nattress