



Ridge Holiday Feast

Baked Alaskan Halibut - Celery Root, Warm Pancetta, Fennel & Thyme Vinaigrette

Pair with 2009 Lytton Estate Syrah/Grenache

INGREDIENTS

- 4 - 6oz pieces of fresh halibut
- 1 - celery root bulb, peeled, halved, and sliced into half inch thick slices
- 1 - piece fennel, diced into 1/4 inch squares
- 4oz - pancetta or bacon diced into 1/4 inch pieces
- 1 bunch - of fresh thyme
- 2 - cloves fresh garlic
- 1 - shallot
- 1 - lemon
- kosher salt
- fresh pepper
- olive oil
- sherry vinegar

Serves 4

INSTRUCTIONS

1. Preheat oven to 350° F
2. Place fish in a glass baking pan. Season well with salt and pepper. Break off a few sprigs of thyme and place on top of fish.
3. Thinly slice the garlic and shallot and place on the fish as well. Scatter diced fennel around fish. Drizzle liberally with olive oil. Squeeze the juice of half a lemon over the pieces of fish.
4. Bake in oven for 10 - 15 minutes or until the fish flakes to the touch, being careful not to over cook.
5. While the fish is in the oven heat a sauté pan over medium high heat.
6. Add pancetta to hot pan and cook for 8 - 10 minutes or until crispy. Remove pancetta from pan, reserving the fat.
7. Add a little of the reserved melted pancetta fat to pan, heat over medium high heat until almost smoking.
8. Season the sliced celery root with salt & pepper and add to hot pan. Let sit in pan, without moving for 1 minute or until golden brown. Flip pieces over, turn heat down to medium, and cook until cooked through but still slightly firm, not mushy. Reserve on serving platter.
9. Remove halibut from oven and place on top of celery root. Discard the thyme sprigs.
10. The halibut, lemon and olive oil will have made a lovely, natural sauce at the bottom of the pan. Pour this sauce into a bowl and add pancetta, a splash of sherry vinegar, and a squeeze of lemon. Gently spoon over fish.