



Roasted Halibut topped with Sun-Dried tomato Tapenade

A delicious recipe using your favourite fresh fish and products from the Dundarave Fish Market!

Serves: 4 people

Ready in: 30 minutes

Fresh Seafood



2lbs Halibut, cut into 6 pieces

Ingredients

- 1 10oz jar sundried tomatoes including oil, drained but reserve the oil
- 175 grams black olives
- 30 grams basil leaves
- 1 heaped tsp. green peppercorns in brine, rinsed and drained
- 2 large garlic cloves, peeled
- 1 50g tin anchovies
- 3 heaped tsp. capers, drained and pressed between paper toweling
- 3 tbsp oil from the tomatoes
- 2 large garlic cloves, peeled
- Freshly milled black pepper

Instructions

1. Pre-heat oven to 400 F. Begin by putting aside 6 whole olives and 6 medium basil leaves.

2. Now make the tapenade. Place all the ingredients (except fish) in a food processor and blend them together into a coarse paste. Do not over process. You still want to make out the ingredients.
3. Place fish on an oiled baking sheet, season and divide the tapenade mixture between them and use as a topping. Press it on firmly with your hands and then fluff up with a fork. Dip the reserved basil and olives in olive oil and place one of each on each fillet.
4. Place baking sheet on top rack in oven and bake for 20-25 minutes. Serve straight away.