



Lettuce-Wrapped Halibut with Dill Cream Sauce and Radishes and Peas

Recipe courtesy Laura Calder



Total Time: 45 min

Prep: 20 min | Inactive Prep: -- | Cook: 25 min

Level: Intermediate

Yield: 4 servings

INGREDIENTS

Radishes and Peas

2 tablespoons butter

2 bunches radishes (about 1 1/4 pounds/460 g), quartered or sliced

2 cups/300 g freshly shelled peas

1/4 cup/60 ml water

Salt and freshly ground black pepper

2 green onions, thinly sliced

Generous handful chopped fresh dill

Lettuce Wrapped Halibut

8 large Boston lettuce leaves

4 filets halibut (about 4-ounces/110 g each)

Salt and freshly ground black pepper

Dill Cream Sauce

3 chopped fresh dill stalks

1 shallot

1/2 clove garlic

1/2 cup/125 ml white wine

1 1/4 cups/300 ml chicken stock

1 1/4 cups/300 ml cream

2 tablespoons butter, cut into pieces

Lemon juice, to taste

Small pinches fresh dill sprigs, for garnish

DIRECTIONS

For the radish and peas: [Melt](#) the butter in a saute pan and gently cook the radishes until half cooked. Add the peas with 1/4 cup/60 ml water. Continue cooking until the peas and radishes are tender. Season, and scatter over the green onions and

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Lettuce-Wrapped Halibut with Dill Cream Sauce and Radishes and Peas (cont.)

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DIRECTIONS (CONT.)

dill.

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