

# Halibut with Brown Butter Sauce

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What I love most about this dish is its simplicity, yet the look and taste will never fail to impress. The brown butter sauce will work with any type of white fish, so don't worry if you can't get halibut.



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## Ingredients

2 Halibut fillets skinned

80g Butter

1 tbsp Capers

1 Lemon segment chopped

1 tbsp chopped Parsley

2 Potatoes peeled and chopped into 1cm cubes

### Method

Firstly par-boil the potatoes until just soft. This should take 5–8minutes. Drain and season the potatoes with salt and black pepper. Over a high heat, heat a tablespoon of oil in a frying pan. When hot add the potatoes and cook until crispy and golden.

Meanwhile heat another frying pan over a medium heat with a tablespoon of oil. Season the halibut. Add the halibut to the pan and fry for 2–3minutes each side. While the fish is cooking, heat another small frying pan over a medium heat and add the butter. Once browned add to the pan with the fish. Finally add the capers, parsley and chopped lemon.



To serve, pile your potatoes on a corner of your plate. Place the fish slightly over the potatoes and spoon the melted butter and capers on top.

Enjoy!