

Alaskan Halibut, Salmon and Crab Roulade fabulous
Recipe By: Naomi Everett

1 pound Fresh Alaskan Halibut -- cut into 4, 4oz squares
8 ounces Fresh Alaska Salmon -- cut in 2 ounce rectangles
4 ounces Alaskan king crab leg and claw meat, cooked – extracted from shell
4 ounces Brie Cheese, including rind -- fine chop
1 pound yam -- small dice
1/2 pound assorted mushrooms -- cleaned and halved o
4 Tablespoons shallots -- brunoise
6 cloves garlic, rough chop large -- reserve 1 clove, min
2 tablespoons fresh tarragon, chive, Italian parsley – finely chopped
1 ounce extra virgin olive oil
5 sprigs fresh thyme
1/2 pound whole butter, reserving 2 T -- cubed small
1/2 bottle Riesling, reserving 1 oz
8 sprigs chive -- 4"
Salt and fresh ground pepper -- to taste

Cut halibut and Salmon into appropriate weights, cover each piece with plastic wrap and pound out with flat side of a meat tenderizer to 1/4" thickness.

In a small bowl combine crab meat, brie cheese, 1T fresh chopped herbs, 1T brunoise shallot, 1t minced garlic and salt and pepper to taste

Season both sides of halibut with salt, pepper and some of the fresh herbs. Lay on an individual piece of plastic wrap, 1/2 as big as the fish piece, flesh side down. Lay salmon piece on top of halibut, directly in the middle. Season with salt and pepper. Spread 1/4th of the crab and Brie mixture in the middle of the Salmon. Do this with all four pieces of fish.

Take plastic wrap that the fish is laying on and wrap fish into a tight roll, twisting the ends to make a "tube". Refrigerate Toss cut yams, rough chopped garlic, thyme sprigs and olive oil in a bowl until completely coated.

Season with salt and pepper. Spread evenly on a sheet pan and roast in a 350 degree oven for 15 to 20 minutes or until tender.

While yams are roasting combine Riesling and the two large shallots in a small sauce pan. Reduce by 3/4 over medium-low heat. Whisk in butter a little at a time until completely combined. Once all the butter is beaten in, remove from heat and season with salt.

When yams have about 10 minutes left to finish, take fish rolls from the refrigerator and slice each roll into 3 or 5 equal sections. Remove plastic wrap after cutting and lay shingled out on well greased sheet pan and put into oven with yams. When yams are done, fish should be done as well.

While fish and yams are cooking, heat sauté pan with 1T whole butter, once hot, drop mushrooms into pan and sauté over medium high heat until crispy and tender. Season with 1/2t brunoise shallot, 1/2t minced garlic, salt and pepper to taste.

Remove yams and fish from oven. Place a 3 or 4" ring mold in center of plate and fill with roasted yam hash, pressing down firmly. Remove ring mold.

Place mushroom mixture on top of yam cake, allowing spilling slightly over the side.

Take fish roll and shingle in front and up yam cake, creating some height with the back piece of fish.

Drizzle 1 oz Riesling butter over front edges of fish slices

Garnish with 2 sprigs chive

"Halibut, salmon and crab meat combined with brie cheese and herbs, rolled, sliced and baked.

