FRESH HALIBUT BRANDADE CAKES WITH HARISSA SALT AND CUCUMBER VINAIGRETTE

Ingredients

**Halibut Brandade Cakes**
- Russet potatoes: 1 pound
- Halibut: 6 ounces
- Shallots, sliced: ½ cup
- Garlic, sliced: 3 cloves
- Olive oil: ½ cup
- Harissa salt (recipe follows): 1 Tbsp
- Lemon, zested: ½ ea
- Lemon juice: 2 Tbsp

**Harissa Salt**
- Kosher salt: 2 Tbsp
- Crushed chili Aleppo: 1 Tbsp
- Crushed chili Marash: 1 Tbsp
- Cumin seeds, toasted: 1 tsp
- Coriander seeds, toasted: 1 tsp

**Cucumber Vinaigrette**
- Tomatoes, diced small: 1 cup
- Cucumber, peeled, seeded and diced small: 1 cup
- Mint, chopped: ¼ cup
- Parsley, chopped: ½ cup
- Lemon - zest and juice: 1 ea
- Olive oil: ½ cup
- Salt and pepper: To taste

Method

1. Grind all the ingredients for the harissa salt together in a spice grinder.
2. Gently fold all the ingredients for the cucumber vinaigrette together.
4. Bring a court bouillon to a full boil. Add the halibut and turn off the heat.
5. Poach the fish in the court bouillon for five minutes or until just cooked thru. Remove from the liquid, cool and flake into medium size pieces.
6. Pour the olive oil into a sauce pot and add 1 tablespoon of harissa salt, shallots and garlic. Sauté, stirring often, until soft and translucent, though without color. Transfer to a blender and puree until smooth.
7. Fold together the riced potatoes, flaked halibut, pureed shallot mixture and the lemon juice and zest. Add in more harissa salt for a spicier cake.
8. Form the brandade into cakes. Bread with seasoned flour, beaten egg and Panko bread crumbs.
9. Sauté in oil until golden on each side.
10. Serve with the cucumber vinaigrette.

Yield: 8 servings