

FRESH HALIBUT BRANDADE CAKES WITH HARISSA SALT AND CUCUMBER VINAIGRETTE

Ingredients	Amounts
<i>Halibut Brandade Cakes</i>	
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
<i>Harissa Salt</i>	
Kosher salt	2 Tbsp
Crushed chili Aleppo	1 Tbsp
Crushed chili Marash	1 Tbsp
Cumin seeds, toasted	1 tsp
Coriander seeds, toasted	1 tsp
<i>Cucumber Vinaigrette</i>	
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.
3. Boil potatoes in salted water until cooked, yet not falling apart. Pass thru a food mill.
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