

# Guy Fieri

## PEPITA CRUSTED HALIBUT WITH CILANTRO SERRANO CREAM

4 – 6 ounce portions Halibut fillets, skin removed  
1 Large Egg, beaten  
1/2 Cup Flour, all purpose  
1 1/2 teaspoons Black pepper, fresh cracked  
1 1/2 teaspoons Sea salt  
1 Cup Pepitas  
1/4 Cup Canola oil

Season all sides of the halibut with the teaspoon each salt and pepper, combine the flour and the remaining salt and pepper. Roll fish in flour, shake off excess, dip just the top of the fillet in the beaten egg, then into the pepitas, pressing gently for even coverage. Set on a plate, seed side up, and repeat with remaining halibut. Cover loosely and refrigerate for 15 minutes.

While fish is resting prepare the cilantro cream, hold warm.

### Cilantro Cream:

1/4 Cup Shallot, minced  
1 teaspoon Serrano pepper, seeds removed and minced  
2 Tablespoons Butter, unsalted  
1 Cup Cilantro, rough chop  
1 Cup Half and half  
1 Tablespoon Lime juice, fresh  
1/2 teaspoon Salt, sea

In a small saucepan over medium high heat, melt the butter, add in the shallot and Serrano and sauté for 1 minute. Add in the heavy cream and cilantro and bring to a low simmer. Stir frequently for 6 - 8 minutes or until reduced by half. Remove from heat and blend with a stick blender until smooth, add in lime juice and salt. Keep warm, or reheat gently.

Preheat an oven to 300 degrees Fahrenheit. Heat a nonstick skillet over medium high heat and add the canola oil. Cook the fish, pepita side first in the pan, flipping gently and cooking on all sides for 2 minutes or until golden. Gently place on a baking rack fitted with a rack, finish in oven, to reach an internal temperature of 145 degrees F.

Serve topped with the cilantro cream.

Yield: 4 servings  
Prep time: 20 minutes  
Cook time: 12 minutes  
Active time: 30 minutes  
Ease of preparation: Easy



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