



## Grilled Halibut Steaks

summer salad and new potatoes  
with horseradish sauce

### Summer salad:

2 little gem lettuces  
or 1 iceberg lettuce  
1 cucumber  
300 ml/10½ fl oz light sour cream  
2 tbsp apple or white vinegar  
1 tsp salt  
1 tsp sugar  
pepper

### New potatoes:

800 g/1 lb 12 oz  
new potatoes  
salt  
a little dill, if desired

### Horseradish sauce:

100 ml/3½ fl oz cream  
200 g/7 oz butter  
juice and grated  
zest of ½ lemon  
salt and pepper  
1 tsp horseradish, grated  
1 tbsp parsley, chopped

### Halibut:

4 halibut steaks,  
each about 300g/10½ oz  
1 lemon  
salt and pepper  
2 tbsp good quality olive oil

### 1. Summer salad:

Mix the sour cream with the vinegar, sugar, salt and a little pepper. Tear the lettuce in pieces or cut in rough strips. Peel the cucumber and cut in thin slices. Mix the lettuce and cucumber into the sour cream dressing just before serving.

### 2. New potatoes:

Cut the new potatoes in slices and boil in salted water with a little dill until tender. Cover with kitchen paper and set aside in a warm place.

### 3. Horseradish sauce:

This is a modified version of “sandefjordssmør” (sandefjord butter), to which I have added horseradish. Reduce the cream by half. Cut the butter in cubes and whisk into the cream. As you do this, you must take the pan off the heat occasionally, as this sauce mustn't boil or it will split. If the sauce splits, you can add a little cold water and whisk briskly, perhaps with a hand mixer. Season the sauce with lemon juice, grated lemon zest, grated horseradish, salt and pepper. Pour over the potatoes before serving and sprinkle with chopped parsley.

### 4. Halibut:

Salt and pepper the halibut steaks and pour over the oil. Place the fish on a hot grill rack and grill for 3-4 minutes on each side and squeeze a little lemon juice on top.



*From Childhood To The Bocuse d'Or*  
by Geir Skeie