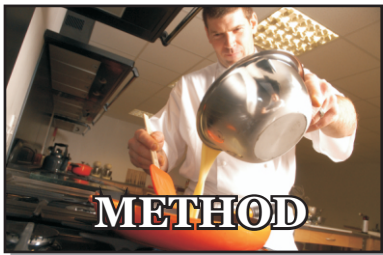


Steamed English halibut with oyster sauce

200- 250g	Boneless halibut
1 bunch	Parsley
1 bunch	Dill
1 bunch	Tarragon
200g	White bread crumbs
100g	French beans
50g	Peas
50g	Broad beans
2	Banana shallots
10g	Sugar
3	Rock oysters
	White wine vinegar
	Fresh ground pepper
	olive oil



1. Add the parsley, tarragon and dill to a food processor and turn on for a few seconds. Then add the bread crumbs and leave on until light green in colour.
2. Peel and dice the banana shallots and soften in a frying pan with a little oil. Top and tail the french beans and cut into 1 inch long pieces and blanch in boiling salted water. Blanch the peas separately as they take different amounts of time to cook. Peel the broad beans and also blanch separately. When all blanched mix together.
3. To make the oyster sauce, de-shell the oysters and put into a bowl making sure to add all of the liquid as well. Add around 1tsp of white wine vinegar and use a hand blender to purify. while the machine is on gradually add olive oil until the sauce has thickened and emulsified.
4. Place the halibut steak on an oven proof tray and sprinkle the herb crust over the top. then place in a pre heated oven around 180°c for 15 minutes.
5. Just before the fish is done, warm the peas, beans and shallots in a pan and add a bit of the oyster sauce.

Presentation :-

1. Place the beans in the centre of the plate in a neat pile.
2. Place the halibut on top and drizzle oyster sauce around the plate.