

TWISTED LEMON DILL SEASONING

This lemony, herbal seasoning blend, characterized by a hint of Tabasco heat, is ideal for fish, chicken, pork and vegetables, as well as flavorful sauces, appetizers and dips.

Sales Code : 7201 • Pack Sizes: 6/22 oz. Food Service and 25# Box



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PAN SEARED HALIBUT WITH LEMON DILL BEURRE BLANC AND POTATO BRUSSEL SPROUT RAGOUT

6oz Halibut
Baron Twisted Lemon Dill Blend
4oz Light Dry White Wine
2oz Champagne or
White Wine Vinegar
4oz European Butter
Fresh Dill
Lemon Zest
4oz Julienned Brussel Sprouts
5 Halves Blanched
Baby Yukon Gold Potatoes
2oz Julienned Leeks

FISH

- Season the fish liberally with Baron Twisted Lemon Dill Blend
- Sear on presentation side in butter
- Turn and place in a hot convection oven to cook till done

SAUCE

- Deglaze the pan with white wine and champagne vinegar
- Reduce liquid by 60-70%
- Mount butter into sauce until thick and creamy

VEGETABLE ACCOMPANIMENT

- While cooking the fish, sauté leeks, brussel sprouts and potatoes in butter till tender. Do not let brown
- Add 1oz white wine and reduce
- Remove from heat and mount 1oz cold butter into the cooked vegetables
- Finish with Baron Twisted Lemon Dill Blend

PLATE

- Use a slotted spoon to place the vegetables in the center of the plate
- Place the finished fish on top of the vegetables
- Spoon sauce around the fish and vegetables
- Garnish with lemon slices and a sprig of fresh dill