

**Thai marinated Halibut with coconut bechamel,
julienne vegetable and spicy macaroon**

(Serves 4)

4 – 6oz to 8oz piece of Halibut
16oz Diana's thai marinade
1 small cooking onion(coarsely chopped)
1 Garlic clove (minced)
1 can coconut milk
2 oz unsalted butter
2 oz flour
1cup 2% milk
½ cup unsweetened and ½ cup sweetened shredded coconut
4 egg whites
½ Thai red chili(finely minced)
1 carrot julienne
3 stalks of celery julienne
1 stalk of leek julienne
Salt and pepper to taste

Method – Marinate halibut filets for 4-6hours or over night for best results. Prepare coconut béchamel, by sautéing onion and garlic in butter for 5-7 minutes on low heat or until onions become translucent. Add flour and then slowly add coconut milk and 2% milk to avoid any lumps. Stir cautiously because mixture can burn fast. When mixture thickens, lower heat, season and cook for a further 10 minutes, puree and set aside. Prepare spicy macaroon by combining shredded coconut, egg whites and Thai chili. Shape into little 1 1/2" ball in diameter and bake @ 350° until golden brown, about 10-12 minutes, set aside. Bake halibut @350° for 10-15 minutes. To finish, sauté and season vegetables and place in middle of plate, place halibut on top, drizzle coconut béchamel around plate and top with spicy macaroon and cilantro sprig.



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