



KOPPERT CRESS  
*Architecture Aromatique*

## Barramundi and halibut with three cresses

| Serves 4



### Ingredients

- 4 slices of bacon
- 200 g halibut
- 1 pak choi
- 6 langoustine tails
- 250 g barramundi
- olive oil
- 2 scallops
- 4 fresh anchovies
- 4 small squid tentacles
- 1 pomodori tomato
- 6 mangetouts
- 40 peas
- Dutch lettuce leaves
- butter
- salt, pepper
- Rock Chives®
- Borage Cress
- Limon Cress

### Dressing

- Limon Cress
- 50 millilitres chive oil
- balsamic vinegar
- salt, pepper

### Preparation

For the dressing, puree the Limon Cress with the chive oil, a little vinegar, salt and pepper. Dry the bacon in the oven.

Wrap the halibut in pak choi. Cut a pocket in the fish and fill with langoustine tails. Steam the halibut in the oven.

Slice the barramundi into nice pieces and fry in olive oil over a low heat. Grill the scallops. Fry the anchovies. Gently fry the squid.

Blanch the mangetouts and peas. Glaze the vegetables in butter and season with salt and pepper.

Arrange all the components on the plates and garnish with Rock Chives, Borage Cress and Limon Cress.