

STEAMED HALIBUT WITH SAFFRON BUERRE BLANC

4 PIECES OF HALIBUT (ABOUT 1/3 LB EACH)
4 LARGE GREEN CABBAGE LEAVES
1 GREEN ONION
WHITE WINE
MORTAR AND PESTLE
SAFFRON
1 STICK (1/4 CUP OF BUTTER)
FRESH CHIVES

BRING A LARGE SAUCEPAN OF WATER TO A BOIL. SALT. SLIP IN THE CABBAGE LEAVES AND BOIL FOR A COUPLE OF MINUTES OR UNTIL THE LEAVES ARE MALLEABLE. REMOVE AND REFRESH UNDER COLD RUNNING WATER.

WRAP EACH PIECE OF HALIBUT IN A CABBAGE LEAF AND PLACE IN A STEAMER WITH ABOUT 2 INCHES OF WATER. COVER.

CUT THE BUTTER INTO 1/2 INCH PIECES AND SPREAD ON A SMALL PLATE.

TRIM AND MINCE THE WHITE PART OF THE GREEN ONION. PLACE IN A SMALL SAUCEPAN. ADD 1/2 CUP OF WHITE WINE, SALT AND WHITE PEPPER. BRING TO A BOIL.

MEANWHILE, GRIND A HEALTHY PINCH OF SAFFRON IN A MORTAR AND PESTLE WITH A PINCH OF COURSE SALT.

WHEN THE WINE BOILS, POUR THE CONTENTS INTO THE MORTAR AND PESTLE, THEN SCRAPE BACK INTO THE SAUCEPAN.

TURN THE HEAT ON UNDER THE HALIBUT AND STEAM FOR 6-8 MINUTES OR UNTIL A SMALL KNIFE INSERTED IN THE CENTER OF THE FILLET FEELS WARM WHEN TOUCHED TO YOUR BOTTOM LIP. (COOKING TIMES WILL VARY DEPENDING ON THE THICKNESS OF THE FILLETS.)

MEANWHILE, REDUCE THE WINE/SAFFRON MIXTURE TO ABOUT A 1/4 CUP.

REMOVE FROM THE HEAT AND BEGIN TO WHISK IN THE BUTTER A FEW PIECES AT A TIME. WAIT TILL THE PIECES ARE ABSORBED BEFORE ADDING MORE. (THE HEAT OF YOUR FINGERS SHOULD SOFTEN THE BUTTER AS YOU GO.)

PLACE EACH HALIBUT FILLET AND ITS CABBAGE WRAPPER ON A WARM DINNER PLATE. NAP WITH SAFFRON BUERRE BLANC. SCATTER WITH CHOPPED CHIVES.

SERVE WITH RICE OR ORZO.

SERVES 4