

## View from the Fridge – Recipes from Brian Donkin

### Recipe # 89 – Halibut Steak with Basil and Lime Butter

**Preparation time: 10 mins – Cooking time: 10 mins**

#### Ingredients:

75gms of butter  
Juice of ½ lime  
10 sprigs of fresh basil finely chopped

3 halibut steaks  
Flour for dusting  
2 tblspns olive oil  
Salt and pepper

#### Method:

Take 50gms of butter, the lime juice and chopped basil and mix in a bowl  
Place onto greaseproof paper and roll into sausage shape  
Put in freezer for 15 minutes before using  
Dust halibut steaks with flour and fry in hot pan turning carefully until golden brown on both sides  
Cut lime butter into thick slices and place on top of fish – serve with Puy Lentil and Potato Puree (see [www.leithlinks.co.uk](http://www.leithlinks.co.uk) for recipe)

*Serves 3*

