

# BAKED HALIBUT STEAKS WITH A HAZELNUT CRUST

SERVES 2

## INGREDIENTS

2 250g halibut steaks  
Olive oil  
100g hazelnuts, toasted and crushed  
1 egg  
Small bunch parsley, chopped  
50g melted butter  
100g breadcrumbs  
2 lemons, zested and juiced



- Preheat your oven to 180°C/350°F. Place the halibut steaks onto an oiled and seasoned baking tray, then season and drizzle with olive oil.
- Combine the hazelnuts, egg, parsley, melted butter, breadcrumbs, lemon zest and the juice of 1 lemon in a food processor or bowl. Mix well.
- Generously sprinkle the hazelnut mixture over the halibut steaks, then bake for 8–12 minutes, until cooked through.
- Serve straight from the oven with lemon wedges and a cold glass of white wine.