

BAKED HALIBUT "HUERHUERO"

Serves: 4 people
Prep Time: 30 min.

Ingredients

1 Lime, juiced
4-5 tbsp Olive oil
Salt & pepper
8 oz Pineapple, cut into small cubes
1 small Red onion, diced
1 tbsp Thyme leaves, roughly chopped
1 cup Vina Robles [Viognier](#)
1 cup Water, salted
1 tbsp Olive oil
2 cups Couscous
1 cup Peas, frozen
4 filets Halibut (approx. 6 oz each)
1 tsp Salt
2 pinches Chili powder



Directions

1. Preheat oven to 400 degrees (bake).
2. In a bowl, whisk lime juice and olive oil, season with salt & pepper. Add pineapple, red onion and thyme, mix well and set aside.
3. Pour yourself a glass of Vina Robles [Viognier](#)!
4. In a medium sized pot, bring salted water, the cup of [Viognier](#) and the olive oil to a boil. Add couscous and peas. Stir, turn off heat, cover the pot, and set aside for approximately 5 minutes.
5. Season halibut with salt and sprinkle with chili powder. Put a slightly oiled piece of aluminum foil on a baking tray. Place the halibut fillets on top and bake in preheated oven for approximately 8-10 minutes.
6. Serve halibut and couscous on warm plates. Garnish halibut with pineapple salsa, enjoy!

Hints

- Use fresh apricots or white peaches instead of pineapple.
- Substitute halibut with your favorite fish.

Matthias Gubler's "Winemaker's Choice of the Month" for June 2010:

Vina Robles 2008 Viognier, Huerhuero

Inspired recipe creation by our **Swiss Chef, Martin Columberg**;
a refreshing, slightly spiced and easy to follow fish recipe. Enjoy!