

Grilled Halibut on Brioche Burger Buns

Ingredients

1 pound fresh halibut
2 tablespoons coarsely chopped fresh oregano
1/2 teaspoon kosher salt
Ground black pepper to taste
1 1/4 cups pure olive oil, divided
1 1/2 cups cherry tomatoes
2 egg yolks
2 teaspoons Dijon mustard
2 tablespoons lemon juice
1 teaspoon finely chopped garlic
1 1/2 teaspoons ground harissa
*1/4 cup preserved lemons
**1 package Brioche Burger Buns

*Leslie uses the Quick Pickled Lemons recipe from *Jerusalem: A Cookbook*.

**Available in our cafés.



Preparation

Makes 4 sandwiches

1. Preheat a grill to 500°F. Brush grill grate to remove any debris.

2. Cut halibut horizontally to create an even thickness. Sprinkle with oregano, salt and pepper, and drizzle with a little olive oil. Set aside.

3. Preheat oven to 375°F. Line a baking sheet with parchment paper, add tomatoes, and drizzle them with olive oil and season with salt. Bake for 10 to 20 minutes or until edges are golden brown. Set aside to cool.

4. In a medium bowl, add the egg yolks, Dijon, lemon juice and garlic, and whisk well to combine. While continuing to whisk, add 1 cup of olive oil in a slow, steady stream. The aioli mixture should thicken slightly but should not resemble processed mayonnaise. Stir in harissa and salt to taste.

5. Brush a little olive oil on the preheated grill grate and cook the halibut for 2 to 3 minutes on each side. While the fish is cooking, slice the buns in half and brush the cut side with remaining oil. On the coolest part of the grill, toast the buns cut side down for 1 to 2 minutes.

6. Spread 1 tablespoon of aioli on the inside of each toasted bun half. Then layer 1 tablespoon of preserved lemons on each bottom bun, followed by a piece of halibut, and a quarter of the tomatoes. Sandwich with the top buns and slice each sandwich in half for ease of eating.

Enjoy with a fresh garden salad, roasted potatoes or potato chips!