**Baked Halibut Fillet with a Lovage Crust, Peas, Broad Bean and Crispy Pancetta**

 **Vermouth Veloute**

4 x 100g Halibut Steaks

100g Peas

100g Broad Beans (outer skin removal)

100g Pancetta lardons and sliced pancetta shredded

10fl oz fish stock

10 fl oz dry vermouth

10 fl oz double cream

Lemon juice

50g Chopped Shallots

**Lovage Crust**

1 slice white bread

50g lovage

25g flat parsley

50g grated parmesan

50g cream cheese

**Making the crust**

Place all ingredients in a food processer, blend until smooth

Place between 2 sheets of paper or cling film and roll out to 3mm thick

Place in fridge to set

**Make the sauce**

Add fish stock, vermouth and shallots to a small pan and reduce by 2/3rds.

Add cream and bring to a simmer, add lemon juice to taste.

Set aside

Heat frying pan with a little oil, season halibut and place in a pan, cook for 6 minutes, turn over, place the crust on the halibut, and grill for 4 minutes.

**To Finish**

Add peas, broad beans and lardons to sauce and warm through, place in bottom of bowl and add halibut.

If you wish, try finishing the dish with crispy fried shredded celeriac