



Chickpea-Crusted Halibut With Rhubarb Vinaigrette

- | | |
|--------------------------------|--|
| 1 cup dried chickpeas | 1 cup peeled and chopped rhubarb |
| Half of a small onion, diced | 1 teaspoon honey |
| Salt | 3 tablespoons red-wine vinegar |
| ½ teaspoon red chili powder | Freshly ground black pepper |
| 4 cloves garlic, chopped | ¼ cup fish broth |
| 1 teaspoon ground cumin | ½ cup extra-virgin olive oil |
| 1 teaspoon baking powder | 1 shallot, finely chopped |
| 5 tablespoons flour | 3 tablespoons vegetable oil |
| 2 tablespoons chopped parsley | 6 5-ounce thick halibut fillets, skin removed. |
| 2 tablespoons chopped cilantro | |

1. The night before, cover the chickpeas in water by 2 inches. Refrigerate.
2. Make the crust by draining the chickpeas and pulsing them in a food processor with the onion. Add 1 teaspoon salt, the chili, garlic, cumin, baking powder and flour and purée until the mixture cakes together. Add the parsley and cilantro and pulse just to combine. Let rest for an hour.
3. Prepare the vinaigrette: in a medium skillet, combine the rhubarb and 2 tablespoons of water. Gently boil, covered, until just tender, about 1 minute. Let cool. In a food processor, pulse together the cooled rhubarb and cooking water, honey and vinegar along with a pinch of salt and pepper. While pulsing, add the fish broth, then drizzle in the olive oil. Stir in the shallot. Season to taste with salt and pepper.
4. Place a large sauté pan over high heat and add the vegetable oil. Season the halibut fillets with salt and pepper and coat one side of each with a ⅜-inch layer of the chickpea mixture. When the oil starts to ripple, place the fish, crust side down, into the hot oil, reduce the heat to medium and cook for 2 to 3 minutes. Flip the fish and cook until just opaque, 4 to 5 minutes more. To serve, drizzle some vinaigrette in the center of each plate and top with a piece of fish. *Serves 6. All recipes adapted from Talula's Table. A recipe for honey-mint refresher can be found at nytimes.com/magazine. ■*