

Recipe adapted from [Wanderlust and Lipstick](#).



Halibut Cream Casserole

1 lb halibut steak
Juice of 1 lemon
2 T butter
1/2 red onion, diced
1 leek, sliced
1/4 large celeriac (celery root), peeled and cut into cubes
1 c carrots, peeled and diced
1/2 c white wine
1 c fish stock
2 egg yolks
1/2 c heavy cream
Salt, pepper and nutmeg to taste
4 t bacon (optional)

Dice the halibut and squeeze the juice of the lemon over the fish. Cover and set aside. Next heat a large stock pot over medium heat and add the butter to melt. Once the butter has melted add the onion, leek, celeriac and carrots. Cover and cook for 3 to 5 minutes.

Next add the fish stock, wine and halibut to the pan and cook for another 10 minutes. In a mixing bowl whisk together the egg yolks and cream until combined. Pour the cream mixture into the pot and cook for a final five minutes. Season with salt, pepper and nutmeg and serve with a teaspoon of bacon each immediately.