

From Chef Deff Haupt (Le Renoir – Sofitel Montreal)

Cinnamon-Scented Halibut, Red Beets and Spinach in a White Wine and Port Sauce

**For 4 persons**

**\_ cup red port wine**  
**1 tbsp Sugar (optional)**  
**8 oz red beets**  
**4 7 oz halibut filets, skin off**  
**4 tbsp ground cinnamon**  
**1 tbsp olive oil**  
**1 tbsp butter**  
**2 cups baby spinach**  
**Salt & freshly ground pepper**  
**Cinnamon Stick for garnish**

**Beurre blanc sauce:**  
**2 tsp Chopped shallots**  
**1 tbsp Olive oil**  
**\_ cup white wine**  
**2 cups fish stock**  
**Pinch each thyme & laurel**  
**Salt and freshly ground pepper**  
**1 tbsp butter cold**

Heat Port in a small pot on low until reduced by about 85%. It should have the consistency of syrup. Add sugar to make more syrupy if desired.  
Set aside.

In a separate pot, boil beets in salted water until tender. Drain and let it cool slightly. Wearing rubber gloves to avoid staining your hands, rub beets to remove skins. When completely cool, scoop beets into small balls using a melon baller.  
Set aside

To prepare beurre blanc sauce, heat oil in heavy frying pan over high heat. Add shallots and sauté until browned. Deglaze with white wine and allow liquid to almost evaporate. Add fish stock, thyme and laurel. Simmer sauce over low to reduce by half. While still hot, pass through a cheesecloth and season with salt and pepper. Keep warm in pan. Just before serving, add cold butter to sauce and whisk quickly until creamy and completely emulsified.

Rub fish on one side with cinnamon. In a separate frying pan, heat over high heat. Add fish cinnamon side down and cook until crispy. Flip over and turn heat to low. Continue cooking until is flaky and tender.

In a third pan, melt butter over medium-high heat and sauté spinach until limp. Season with salt and pepper and drain on paper towel.

Before serving, brush plate with emulsified sauce. Place piece of fish on each plate and accompany with spinach and beets on the side.

Drizzle port reduction onto plate for decoration.

Garnish fish with cinnamon stick