

Halibut Fish Tacos with Crema and Pineapple-Mango Habanero Salsa

Make the Crema Mexicana one day before you plan to make the halibut.

FOR THE CREMA MEXICANA

1 C heavy cream
1/4 C buttermilk
1 T lime juice (optional, for a slight tang)
1/4 t salt

FOR THE HALIBUT:

1 lb halibut fillets
2 T olive oil
1 t ground cumin
1 t smoked paprika
1/2 t garlic powder
Salt and pepper to taste

FOR THE KONA PINEAPPLE CREMA:

1/2 C table cream (also known as media crema)
1/4 C mayonnaise
1/4 C strong brewed [Kona Pineapple](#) tea, cooled
1 T lime juice
Salt to taste

FOR THE TACOS:

8 small corn tortillas
2 C raw red cabbage, thinly sliced
Fresh cilantro, chopped (optional)
Lime wedges for serving

FOR THE PINEAPPLE HABANERO SALSA:

2 Anaheim Peppers, seeded
1/2 bunch Cilantro, chopped
2 Habanero Peppers (Scotch Bonnets), seeded
2 Jalapeño Peppers, seeded
4 Limes, zest and juice (or more to taste)
1 lg Mango or 2 champagne mangoes, peeled, seeded, and diced
Pepper, to taste
1 Pineapple, ripe, peeled, cored, and cut into chunks
1 Red Onion, coarsely chopped
Salt, to taste
2 Serrano Peppers, seeded

MAKE THE CREMA MEXICANA:

1. **COMBINE INGREDIENTS:** In a medium bowl, combine the heavy cream and buttermilk. Stir well to mix.
2. **FERMENT:** Cover the bowl with a clean kitchen towel or plastic wrap. Let it sit at room temperature (around 70°F or 21°C) for 12-24 hours. The mixture will thicken as it ferments.
3. **ADD LIME JUICE AND SALT:** After the fermentation period, stir in the lime juice (if using) and salt. Mix well.
4. **REFRIGERATE:** Transfer the crema to a jar or airtight container and refrigerate for at least 4 hours before using. This will help it thicken further and develop its flavor.

MAKE THE KONA PINEAPPLE CREMA:

In a medium bowl, whisk together the table cream, mayonnaise, brewed Kona pineapple tea, lime juice, and salt until smooth. Adjust seasoning to taste.

MAKE THE PINEAPPLE-MANGO HABANERO SALSA

PREHEAT OVEN: Preheat oven to 425°F (220°C).

ROAST PEPPERS:

1. Place one of each pepper on a sheet pan, drizzle with some olive oil, and cook in the preheated oven for about 4-5 minutes per side, until charred.
2. Once charred, place the peppers in a bowl and cover with plastic wrap. Allow to steam for 5-10 minutes.
3. Once cool enough to touch, remove the skin from the peppers. Wear gloves or wash your hands immediately after handling the habanero and serrano peppers to avoid irritation.

BLEND INGREDIENTS:

1. Working in 4 small batches, add 1/4 of all the ingredients to the blender and pulse until only tiny chunks remain.
2. Season to taste with lime, salt, and pepper.
3. After blending half the peppers (two batches), taste for heat. If more heat is needed, continue adding 1/4 of the peppers in the third and possibly fourth batch.
4. Stir each batch together in a large bowl and season to taste. Add additional lime, cilantro, salt, or fresh peppers if needed.

PREPARE THE HALIBUT:

1. Preheat your grill or a large skillet over medium-high heat.
2. In a small bowl, mix the olive oil, ground cumin, smoked paprika, garlic powder, salt, and pepper.
3. Brush the halibut fillets with the spice mixture.
4. Grill or cook the halibut for about 3-4 minutes per side, or until the fish is opaque and flakes easily with a fork. Remove from heat and let rest for a few minutes before flaking into bite-sized pieces.

ASSEMBLE THE TACOS:

1. Warm the corn tortillas in a dry skillet over medium heat or directly on the grill for about 30 seconds per side, until pliable.
2. Place a generous amount of flaked halibut on each tortilla.
3. Top with a handful of raw red cabbage.
4. Drizzle with both styles of crema (or your preferred one).
5. Add a spoonful of the pineapple-mango habanero salsa.
6. Garnish with fresh cilantro and a squeeze of lime juice if desired.

SERVE:

Serve the tacos immediately with extra lime wedges and any remaining crema and salsa on the side