

Sea bass fillet with lemon butter sauce

Ingredients

- 1kg sea bass fillet with skin
- **20g Grecia Marinade (Art. 50606)**
- **20g Fish and Seafood Broth (Art. 43910)**
- **250g Hollandaise Sauce (Art. 55781)**
- **10g Citrus Rub Seasoning (Art. 51014)**
- **300g Panko (Art. 037483)**
- **1 tsp Garlic Paste (Art. 55014)**
- Green anise oil
- 1 tbsp finely chopped dill
- 1 tbsp finely chopped shallot
- 1 tbsp Parmesan cheese
- 200g carrots, julienned
- 200g zucchini, julienned
- Juice and zest of one lemon

Cooking instructions

1. Season the sea bass fillet with Citrus Rub Seasoning and a pinch of salt, shape it into a roll using plastic wrap, and cook it gently in the Fish and Seafood Broth.
2. Mix the Panko breadcrumbs with dill, shallot, Parmesan cheese, and Grecia Marinade to form a crumbly paste.
3. Spread the crust on top of the fillet and gratin it in the oven or under a salamander until it caramelizes and turns golden brown.
4. Sauté the vegetables in a pan with garlic and deglaze with a little Fish Broth. Add the Hollandaise Sauce and flavor with lemon juice and zest. Once the sauce thickens, off the heat, add the anise oil.