



SEA BASS FILLETS WITH CELERY SAUCE AND BEEFSTEAK TOMATOES

Categoria: Main Courses **Tempo di preparazione:** 40 minutes **Difficoltà:** facile 🕒

Ingredienti per 4

- 600g sea bass fillets (4 portions)
- extra virgin olive oil
- 1 clove of garlic
- 1 celery stalk
- 1 fresh spring onion
- 4 beefsteak tomatoes
- salt to taste

Garnish:

- fresh basil leaves
- cherry tomatoes

This is an unusual and intriguing way to prepare seabass fillets with a fresh and tasty celery sauce. Once tried, this will become a favourite!

Difficulty: **easy**

Cost: **moderate**

Preparation time: **40 minutes**

Serves: **4**

Method

Heat a generous drizzle of extra virgin olive oil in a large frying pan, add garlic and sea bass fillets and pan-fry until golden brown; remove and set aside.

To make the celery sauce, heat a drizzle of extra virgin olive oil in a small saucepan and sauté the finely-chopped celery and spring onion until soft. Remove from the heat and

puree with a blender until creamy.

Prepare 4 plates.

Take a beefsteak tomato for each plate.

Cut into 1 cm thick slices, arrange the sliced tomato on the plate, and season with salt and extra virgin olive oil.

Carefully place the sea bass fillets on top and pour the celery sauce over them.

Garnish with a few fresh basil leaves and a cherry tomatoes.

Enjoy it's from Europe!

