SEA BASS ON YELLOW TOMATO VELOUTÉ



Menù Ingredients

60 g Passata di Pomodoro Giallo - Yellow Tomato Purée - U21X7

to taste Olio extravergine di oliva - Extra Virgin Olive Oil - EKC

Ingredients

n° 1 sea bass fillet

to taste sprouts

to taste rosmarin

to taste garlic

Chef: Salvatore Coppola

Method

Sauté the garlic in a drizzle of olive oil, add the Yellow Tomato Passata and leave to cook. Cut the sea bass fillet in half and pan-sear with olive oil, garlic and rosemary. Spoon the Yellow Tomato Purée into the centre of the plate, arrange the fillets on top, slightly overlapping, and finish with a drizzle of extra virgin olive oil and fresh sprouts.

Gluten Free Method

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