

## SEA BASS



### METHOD

- Grill assorted Vegetables and keep hot.
- Pan sear the Sea bass, top it with Mustard and chopped fresh herbs.
- Bake it in the Oven for 10 minutes at 160 C.
- Arrange the Grilled vegetables on a Plate, put the Sea bass on top and serve it with Garlic Croutons and Saffron aioli.
- Garnish Fresh Basil, Sauce is Bouillabaisse sauce.