Sea bass fillets with vegetables and mashed potatoes

Categoria	Tempo de preparação	Dificuldade	Custo	Com quem?	Nº de pessoas
Peixe	Médio	Médio	Intermediate	With friends	4 pessoas

Ingredientes

- 100ml Gallo Extra Virgin Olive Oil Reserve
- 20ml Gallo White Wine
- 4 sea bass fillets (+/- 400g each)
- 460g potatoes
- 80g onions
- 40g grated carrots
- Ginger to taste
- Lemon to taste
- 100ml white wine

Modo de preparação

1. In a baking tray, place the vegetables, half of the olive oil, the white wine vinegar, the table white wine and the lemon juice.
2. Add the rolled sea bass fillets and cover them with tracing paper.
3. Boil the potatoes with skin, drain, peel and crush them with a fork, adding the remaining olive oil.
4. Make mash potato quenelles (shaped like codfish pastries) and place the sea bass fillets on top, drizzling with the potatoes and vegetables cooking stock.

Produtos utilizados

Reserve
Extra Virgin Olive Oil

White Wine
Daily Vinegar

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