

Almond Crusted Sea Bass

Printed from Sea Bass Recipes at <http://www.seabassrecipes.co.uk/>

Almonds aren't just for pud - they have a great richness and milkiness that works very well with the meatiness of the fish. The crunch is also wonderful with the soft texture of the fish.

Ingredients:

2 x 175g sea bass fillets, skinned and boned
2 tbsp. butter
2 tbsp. flaked almonds
Salt and pepper

Directions:

1. Heat the oven to 170C. Season the fish, spread with butter and pat on the flaked almonds. Put into a greased baking dish.
2. Bake for 12-15 minutes until gently flaking.

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