

# Buttery Sea Bass with Sauce Vierge

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

*Sea bass makes an excellent alternative to other firm white fish, and this simple recipe keeps the flesh lovely and moist. The sauce is full of flavour, too - and it's just as delicious cold the next day.*

## Ingredients:

4 x sea bass fillets, skinned and boned  
50g melted butter  
100g cherry tomatoes  
100ml extra-virgin olive oil  
Juice of 1 lemon  
1 tbsp. capers, drained  
1 shallot  
Small handful freshly chopped basil  
Salt and pepper

## Directions:

1. Finely chop the tomatoes and shallot. Put into a small saucepan with the oil, lemon, capers, basil and salt and pepper. To cook, just warm through for a couple of minutes.
2. Brush the sea bass with the melted butter. Season well. Place into a foil lined tin. Grill for 5-7 minutes, until flaking easily, then spoon the sauce over to serve.

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