

Easy Parmesan Sea Bass

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This simple sea bass dish combines mayo, parmesan cheese, and hot pepper sauce to create a simple seasoning topping for sea bass. This is a lovely rich dish that really makes the most of the meatiness of the fish. Serve with lemon wedges.

Ingredients:

800g sea bass fillets, skinned and boned
50g grated parmesan cheese
3 tbsp. mayonnaise
50g softened butter
2 tbsp. lemon juice
Dash of hot sauce, such as Tabasco
Salt and pepper

Directions:

1. Preheat the grill. Place the fish onto a greased baking tray and brush with the lemon juice. Season well with salt and pepper.
2. Combine parmesan, mayo, butter, hot sauce and salt and pepper in a bowl.
3. Grill the fish for 5 minutes, until flaking easily with a fork. Remove from the oven. Spread with the cheese mixture. Put the fish fillets back into the oven for 1-2 minutes until browned and bubbling.

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