

# Sea Bass with Wine, Lemon & Garlic Sauce

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

*A super sophisticated yet super simple way to prepare sea bass, this excellent recipe combines simply cooked sea bass with a tangy white wine sauce pepper up with garlic and lemon juice. Serve with crusty bread to mop up all the juices.*

## **Ingredients:**

4 x 175g sea bass fillets  
225ml white wine  
Juice of 1 lemon  
1 garlic clove  
1 tbsp. olive oil  
Salt and pepper

## **Directions:**

1. Mince the garlic. Put into a pan with the wine, lemon juice, olive oil, salt and pepper. Heat until simmering.
2. Place the sea bass fillets into the pan. Cook for 8-10 minutes, turning once, until gently flaking. Serve the cooked fish with the sauce spooned over.

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