



SEA BASS SEMI-CRUDO WITH VINAIGRETTE AND CITRUS FRUITS

Serves: 4

Level of difficulty: easy

- 400 g fresh sea bass fillet or similar
- 1 unwaxed orange
- 1 pink grapefruit
- 1 lime
- 1 shallot
- Extra virgin olive oil
- Basil, chives and tarragon
- Salt and pepper

Cut off the top and bottom of each citrus fruit. Cut the peel and pith off the citrus fruit with a sharp knife, working from top to bottom. Cut as close to the flesh as possible without removing too much of it. Then, cut out the segments from between the membranes. Squeeze the membranes over a bowl to catch the juice. Set the citrus segments aside for later use.

Peel and finely dice the shallot. Mix it with the olive oil, salt, pepper and citrus juice to create a marinade.

Cut the fish fillet into thin slices (4–5 mm), pour the citrus marinade over the fish and then marinate in the refrigerator for 10–15 minutes. Take care not to leave the fish in the acidic marinade for too long so that it retains its semi-raw ("semi-crudo") texture.

Finally, arrange the fish on a platter and garnish it with the basil, finely chopped chives and citrus segments.

Bon appétit

