

# THE RIVER CAFE LOOK BOOK



PHAIDON

SEA BASS OVER POTATOES

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*If you slice the potatoes after they have boiled, they will keep their shape better.*

# SEA BASS OVER POTATOES

## Ingredients:

250g (1 ⅔ cups) **cherry tomatoes**  
500g (1 lb 2 oz) **potatoes**, peeled  
2 tablespoons **extra-virgin olive oil**,  
plus extra for greasing  
4 **bay** leaves  
**sea salt** and freshly ground **black pepper**  
4 **sea bass fillets**  
juice of 1 large **lemon**

Serves 4

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- 1.** Preheat the oven to 200°C/Gas Mark 6 (400°F).
- 2.** Halve the tomatoes and squeeze out the seeds and juice.
- 3.** Bring a large saucepan of salted water to the boil.
- 4.** Add the potatoes to the pan and boil for 10 minutes until cooked but still firm.
- 5.** Drain the potatoes and leave to cool.
- 6.** Slice the cooked potatoes lengthways.
- 7.** Drizzle a roasting tray (pan) with 2 tablespoons of olive oil.
- 8.** Cover the tray with the sliced potatoes and tomato halves, put the bay leaves on top and season well with salt and pepper.

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9. Put the bass fillets on top and drizzle with olive oil.
10. Roast in the oven for 6 minutes.
11. Remove from the oven, then squeeze over the lemon juice.
12. Return to the oven and roast for another 6 minutes.
13. Carefully remove from the oven and serve each portion spooned over with juices from the pan.