



Recipes

Baked sea bass with fennel



Ingredients

Serves 2

2 small sea bass , scaled and gutted (ask your fishmonger to do this)

1 fennel bulb , sliced

1 lemon , sliced

handful basil leaves , roughly torn

small handful black olives

1 tbsp olive oil

Method

1. Heat oven to 200C/180C fan/gas 6. Rinse and dry the fish. Season all over, then stuff the cavity with some fennel slices, lemon and basil. Scatter the olives and any leftover fennel, basil and lemon into a roasting tin.
2. Place the sea bass on top. Drizzle each fish with the oil and bake for about 30 mins or until cooked through and starting to brown.