

Sea bass crispy cannolo with melon and celery salad

Sea Bass

600 gr Sea Bass
1 Lemon
1 **bunch** Chives
100 ml Cream
Extra virgin olive oil
Salt

Lemon Jelly

100 ml Water
1 Lemon
5 gr Sugar
1 **sheet** Gelatin
Salt

Crispy cannolo

4 **slices** Toast bread

Fish stock

1/2 kg Fishbones, best sole or turbot
100 gr Celery
100 gr Carrot
100 gr Onion
1 **sprig** Parsley
2 **cloves** Garlic
100 ml White wine
1,5 lt Water
Extra virgin olive oil

Melon and celery salad

2 **stalks** Green celery
½ Melon, best Cantalupo
1 **bunch** Chervil
1 **bunch** Tarragon
50 ml Fish stock
Salt

Porto wine reduction

100 ml Porto wine



Servings

4
For 4 people

Cuisine

European : Mediterranean :
Italian

Difficulty



Categories

Fish

Method

1. **The sea bass:** Gut the sea bass and thread. Reduce into tartare 3/4 of the fish and season it with lemon juice, chives and salt.

Cut the rest into small pieces.
Add the cold cream and blend. Season with salt and lemon peel grated.

2. Lemon Jelly: Wash the lemon and remove the peel. Put it in boiling water and repeat the operation twice, changing water each time. Boil water together with the sugar and add lemon peel, leaving it in infusion for 1 hour. Filter the lemon syrup, add the gelatine previously soaked in cold water and season with salt and lemon juice. Once cooled, cut into stripes.

3. The crusty cannolo: Slice the toast bread and spread over the slices the sea bass filling. Place the sea bass tartare and the lemon jelly stripes in the center of each slice of bread. Roll each slice to form a cannolo. Fry it in a very hot pan with extra virgin olive oil until it is crispy.

4. Fish stock: Wash the vegetables, cut them into small pieces and brown them in a pan with extra virgin olive oil and the garlic. Add the fishbones and sprinkle with white wine and boil until it is completely evaporated. Add the water then resume cooking. Simmer for half an hour and filter.

5. The melon and celery salad: Wash the green celery, peel, dice and brown it in a pan with a little of extra virgin olive oil. Sprinkle with the fish stock and keep on cooking until the celery is tender. Peel the melon, cut in 2 parts and remove seeds. Dice half of the melon and cut the other half part in pieces. Blend the pieces and dress with lemon juice, salt and pass through a fine strainer. Add the celery, the melon, chopped herbs, a little melon sauce and, if necessary, season with salt.

6. Porto wine reduction: Boil the wine until it is reduced at 3/4. Cool it.



How to prepare

Draw two lines of reduction of Porto on the

plate with the help of a brush.

Plate the salad of melon and celery in the middle;
add the cannolo and garnish with the melon sauce.

