

Serves 4

Ingredients:

*04 sea bass filets (150 gr. each)
08 whole scallops
12 fresh asparagus spears
08 mini carrots
Extra virgin olive oil
Salt and freshly milled white pepper
Chives to garnish*

Preparation

Vegetables:

Boil the asparagus in salted water, drain and place in a bowl with cold water and ice. Treat the carrots the same way. Set aside.

Cut 8 asparagus spears lengthways, leaving the rest to use as garnish.

Bottarga sauce:

Chop the onions and fry them in butter until they begin to turn golden. Add the bottarga slices, reserving eight for decoration. Add the fish stock and reduce to half the original volume, season with salt and pepper to taste, blend in a liquidiser until the bottarga has completely broken up. Return to the heat and reduce further.

Season the bass filets and the scallops with salt and pepper and braise them in olive oil until they are at the required point.

Serving:

Place the halved asparagus spears in the centre of the plate and put a filet on top. Place two scallops to one side of the plate and then pour over the sauce. Add two mini carrots and an asparagus spear and decorate with two bottarga slices and chives.

Bottarga sauce:

*01 liter fish stock
50 gr. bottarga, sliced
03 large onions
04 tablespoons unsalted butter*

