



## Sea bass fillets with vegetables and mashed potatoes



*Categoria*  
Peixe



*Tempo de preparação*  
Médio



*Dificuldade*  
Médio



*Custo*  
Intermediate



*Com quem?*  
With friends



*Nº de pessoas*  
4 pessoas

### Ingredientes



100ml Gallo Extra Virgin  
Olive Oil Reserve



20ml Gallo White Wine

- 4 sea bass fillets (+/- 400g each)
- 460g potatoes
- 80g onions
- 40g grated carrots
- Ginger to taste
- Lemon to taste
- 100ml white wine

### Modo de preparação

1

In a baking tray, place the vegetables, half of the olive oil, the white wine vinegar, the table white wine and the lemon juice.

2

Add the rolled sea bass fillets and cover them with tracing paper.

3

Boil the potatoes with skin, drain, peel and crush them with a fork, adding the remaining olive oil.

4

Make mash potato quenelles (shaped like codfish pastries) and place the sea bass fillets on top, drizzling with the potatoes and vegetables cooking stock.

### Produtos utilizados



*Reserve*  
Extra Virgin Olive Oil



*White Wine*  
Daily Vinegar



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