



**Steamed fillet sea bass with scallops and prawns**  
chive mash, seasonal greens lobster sauce

(12 portions)

Ingredients

8 Sea Bass Fillets, trimmed and pin boned

Prawn and scallop mousse:

200g scallops  
100g cream  
1 egg yolk  
2 g salt  
2g chopped chives

Prawn and scallop mousse:

1. Blend the scallops, egg yolk and salt in a food processor until smooth.
2. Slowly add the cream until incorporated.
3. Add the chopped chives and correct the seasoning.

Stuffing the Sea Bass:

1. Lay a sea bass fillet on a board flesh side up and cut into 3 portions.

2. Lay another sea bass fillet on a board flesh side up and give a little season with salt and a splash lemon juice.
3. Pipe scallop mousseline along the length of the fillet neatly to cover the flesh.
4. Place on the other 3 pieces cut sea bass skin side up and cut through the mousseline and bottom fillet into 3 portions.
5. Place on a non stick tray or silicon paper and steam when require for approx 5 minutes.

Other elements – Chive mash – asparagus, green beans, Spinach, Lobster sauce

Assembly of dish:

1. Gently poach or Steam fish for 6-8 minutes depending on size of fish.
2. Pipe chive mash onto centre of the plate.
3. Add asparagus, green beans and spinach,
4. Remove cling film from fish and lay on top.
5. Surround with lobster sauce.