



Sea Bass with Hollandaise



2 Servings



30 minutes

Ingredients :

- Sea bass fillets
- Salt
- Black pepper
- Olive oil
- Egg yolks
- Unsalted butter
- Fresh lemon juice
- Steamed asparagus
- Roasted potatoes



Instructions :

1. Remove the sea bass fillets from the fridge and let them rest for 10 minutes . Pat dry and season both sides with salt and black pepper .
2. Heat olive oil in a skillet over medium -high heat . Cook the fish until golden and cooked through , then set aside to rest .
3. In a separate bowl , whisk egg yolks with lemon juice until pale and slightly thick .
4. Slowly add warm melted butter while whisking until the sauce becomes smooth and creamy .
5. Spoon the hollandaise sauce over the cooked sea bass and serve with steamed asparagus and roasted potatoes .