

Sea bass fillets crusted with Kôchi yuzu and pistachio

INGRÉDIENTS / for 2 people

For the crust

- 60 g of soft butter
- 40 g breadcrumbs
- 20 g of pistachio puree
- 2 cases. powdered Kôchi yuzu bark
- 1/2 tsp salt

- 2 sea bass fillets (120 g per person)
- Espelette pepper
- Salt
- Olive oil

Toppings

- 40 g of short pasta (tofarelle, conchiglioni)
- 1-2 tomatoes (to put in the oven with the sea bass fillets)
- 1/2 large zucchini
- 1/2 clove of garlic
- Chervil
- Olive oil
- 2 cases. rice vinegar or white wine
- Espelette pepper
- Salt

PREPARATION

1. In a salad bowl, beat the soft butter to obtain a soft butter. Stir in the breadcrumbs and pistachio puree, powdered yuzu rind and salt. Mix well.
2. Place the flavored butter between two sheets of baking paper. Roll out to a thickness of 2 mm. Cool this crust in the freezer.
3. Prepare the toppings. Cut the zucchini into sections and the garlic into strips. Remove the top of the tomatoes. Cut them in half if necessary.
4. Cook the pasta al dente. While the pasta is cooking, heat the olive oil in a pan. Sauté the garlic in the olive oil. Remove the garlic and sauté the zucchini. Season with the Espelette pepper, salt and vinegar. Reserve this preparation so that the zucchini absorbs the sauce.
5. In the remaining sauce in the same pan, put the cooked pasta. Mix the pasta with the sauce. If necessary, adjust the seasoning.
6. Remove the skin from the sea bass. Season both sides of the sea bass with salt and Espelette pepper.
7. Take the crust out of the freezer. Cut pieces of crust the size of sea bass fillets and tomatoes. On an oiled baking sheet, place the sea bass fillets and tomatoes. Place the crusts on the sea bass fillets and tomatoes.
8. Grill at the top of the oven in grill mode (or in a salamander oven preheated to 250 degrees) 3-4 minutes. Bake until crust is crisp.
9. Serve the fish with the garnishes.