



Sea Bass sashimi, mushrooms and pasta



Main dish



45 min.



4



INGREDIENTS:

- 4 sea bass fillets of 160 gr or 5.6 oz each, deboned and skinned
- 2 dl or 6.8 fl oz Japanese Yuzu Vinegar BELBERRY
- 600 gr or 21 oz al dente cooked taglioline
- 5 cl or 1.7 fl oz nut oil
- 3 cl or 1 fl oz sesame oil
- 200 gr or 7 oz shitake in slices
- 200 gr of 7 oz enoki mushrooms
- 5 cl or 1.7 fl oz sake
- 5 cl of 1.7 fl oz dashi (stock)
- Rosemary

PREPARATION:

- Marinate the sea bass: arrange the bass fillets in a platter and pour over the Yuzu vinegar. Let marinate 20 minutes. Cut into sashimi.
- Heat the oils in a frying pan and brown the mushrooms, do not fry but warm it up. Mix in the hot pasta and the warm mushrooms together. Finish with the sake and dashi and season with the remaining Yuzu vinegar and rosemary leaves.

PRESENTATION:

- Present the pasta with mushrooms topped with the sea bass sashimi.