

Plating Guide - Herb-Crusted Peruvian Sea Bass

with potato vegetable nest, natural red pepper coulis, scallion oil and roasted yellow pepper confetti

Heat at 275F / 135C for 20 minutes

- Herb-Crusted Sea Bass
- Potato Vegetable Nest
- Natural Red Pepper Coulis



Garnish Kit (keep cold):

- Fried Yellow Pepper Ribbons
- Balsamic Glaze (Squeeze Bottle)

Plating Steps

1. Heat aluminum tin in preheated 275F oven for 20 minutes, with the lid on until food has reached appropriate temperature.
2. Turn potato vegetable nest over on center of the plate.
3. Gently place herb-crusted sea bass on nest.
4. Carefully pour red pepper coulis around the center of the plate.
5. Garnish top of bass with fried yellow pepper ribbons.
6. Use squeeze bottle to dot coulis with scallion oil.

