

Plating Guide - Roasted Lemon Seabass

served with potato fondant, forage mushroom demi-glace & asparagus

Ingredients

- Seabass
- Vegetable coins
- Fennel basil broth
- Tomatoes
- Lemon zest
- Fried leeks
- Chili oil
- Thyme



Plating Steps

1. Heat aluminum tins in preheated 275F oven for 20 minutes, with the lid on.
2. Once heated to desired temperature, place vegetable coins in center of bowl.
3. Add seabass on top.
4. Pour broth around bottom of bowl.
5. Top with fried leeks.
6. Garnish



NOTE: Oven calibrations may vary. Please adjust the suggested heating instructions to suit your equipment.