



CRISPY SEABASS WITH DELICATE SPICES

INGREDIENTS

- 1 sea bass filet, with scales
- 1 kilogram Swiss chard, with leaves
- 500 grams shiitake mushrooms
- 1 bunch flat leaf parsley, chiffonade
- 1 vanilla bean
- 250 grams butter
- 4 lemons, juiced
- Olive oil, as needed
- Flour, as needed
- 100 grams fresh ginger, sliced

SPICE MIXTURE: (in Pepper mill)

- 1 part black pepper
- 2 parts Sichuan pepper
- $\frac{2}{3}$ parts fennel seed
- $\frac{1}{2}$ part coriander seed
- $\frac{2}{3}$ parts black mustard seed
- $\frac{1}{3}$ parts yellow mustard seed

PREPARATION

Portion the sea bass.

Make fish fumet by placing the bones and head in a stockpot. Cover with water and bring slowly to a boil. Reduce heat to a gentle simmer. Add the vanilla pod and sliced ginger. Simmer until desired flavor is achieved.

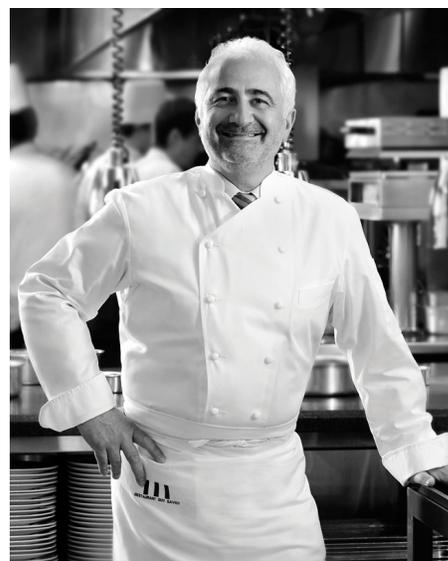
Separate the Swiss chard leaves from the stalk. Cut the stalk into 1 ½-inch batonnettes, cook in a blanc (1 liter water, ¼ cup flour, juice of ½ lemon), cool and reserve. Heat in browned butter to order.

Brush each chard leaf with olive oil. Layer between plastic film on a microwavable plate. Cook in the microwave on high for 1 ½ minutes.

Layer leaves on sheet pan with parchment paper and dry in the oven at a low temperature. Remove stems from the shiitake, cut in half or quarter depending on size. Sauté in browned butter.

Season the sea bass with salt and the spice mixture. Sauté skin side down in olive oil until scales lift from the skin and obtain a golden color. Remove from heat, turn fillet over to flesh side down. Let slowly finish in pan.

Use the same pan and add fish stock, then reduce. Add the ginger, lemon juice, and cracked spice mixture. Reduce and mount with butter.



GUY SAVOY
RESTAURANT GUY SAVOY

TO DRESS

Place Swiss chard batonnette in the middle of the plate, sprinkle chiffonade of parsley on top. Place shiitake in three piles around the chard stems. Place the bass fillet on top of the chard stems. Sauce around sea bass using mostly froth. Garnish with the dried chard leaf and spice mixture. Accompany with a cassoulet of sea bass jus.

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