

Seam bream in mixed sauce

Preparation time: 10 min

Difficulty: Medium

Ingredients

• Basil: to taste

• Lime: 1

• Olive oil: to taste

• Pantelleria capers: to taste

• Salt: to taste

• Sea bream: 1 25 oz (or 12.34 oz of filets)

• Taggiasca olives: to taste



Preparation

- 1. Fillet the sea bream and marinate it in some oil, salt, pepper and basil for about 5 minutes.
- 2. Heat the **Pomì Tomato Juice** with the olive oil, lime juice, salt, pepper and 1 clove of garlic, but do not peel off the skin. Instead, remove it once the clove has browned
- 3. Heat the pan just enough with a drizzle of oil and gently cook the fillets for 3 minutes, with the basil, a splash of lime and the olives.
- 4. Add the salt. Serve the fillets with the hot tomato sauce, sprinkle with lime zest and decorate with some capers and basil leaves.

For this recipe we used:

Tomato Juice 300 ml

