

Baked Sea Bass

by Domini Kemp



INGREDIENTS

Serves 4

- 4 seabass fillets, skin on
- 1 knob (thumb-sized) ginger, peeled and grated or chopped
- 2 cloves garlic, finely sliced
- 1 tsp sesame oil
- 2 tbsp tamari/soy sauce
- 1 bunch spring onion, finely sliced

METHOD

1. Take all the ingredients except the fish and mix well together in a bowl. Get a gratin dish and sprinkle four piles of the mixture in a thinness layer and top each one with a fillet, skin-side up.
2. Top each fillet with more of the mixture and bake in the oven at 200 degrees for 12-15 minutes.
3. Alternatively, you can grill it, though keep it slow so you don't char the topping, which will make it bitter. If you want to, sprinkle with a smidge more sesame oil after cooking.