



Seabass carpaccio (serves 6 as a starter)

Ingredients

- > 2kg seabass, scaled and filleted
- > 8 cherry tomatoes
- > 2 lemons
- > 2 tsp dried chilli flakes
- > 200g cherry tomatoes
- > 3 tbs good olive oil
- > 3 tbs of picked marjoram, oregano or basil leaves

Method

- > Place the bass fillets skin side down on a board. Cut the thinnest slices you can along the whole length of the fillet and place the slices side by side on cold plates
- > Squeeze the juices of the tomatoes over the fish, along with a little tomato pulp – this will slightly 'cook' the fish
- > Drizzle with lemon juice, season and add a few flakes of chilli
- > Pour over 3 tbs of olive oil and scatter with a few marjoram/oregano/basil leaves
- > Serve with lemon wedges

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