



Hot smoked sea bass pâté with lime and coriander

served with sour dough toast and smoked sea salt butter.

This recipe came from an over order of farmed sea bass! Mixing mayonnaise, lime and coriander with the oak smoked sea bass offers a new alternative starter on the menu.

Preparation time **10 minutes**

Ingredients

- Hot smoked pâté with lime and coriander – 60g. Direct Seafoods Code: 08BASHP00E2NSEABASS: HOT SMOKED PÂTÉ - WITH LIME & CORIANDER (500GM NETT PACK)
- Sour dough toast fingers - 1 slice
- Unsalted butter - 25g
- Smoked sea salt - ½g
- Grilled lime - ½
- Micro coriander - 6 stems
- Radishes - 2/3

Instructions

1. Mix butter and smoked sea salt together (leave a pinch for garnish). Grill sour dough bread and cut into fingers. Griddle lime
2. Quenelle smoked sea bass pâté and put on centre of plate
3. Assemble and plate other ingredients. Sprinkle butter with a pinch of smoked sea salt
4. Garnish with micro coriander and radishes and griddled lime

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