



BASE D'ESTRAGON (SEA BASS WITH TARRAGON)

A familiar flavor with a nutty character that pairs perfectly with fish.



Serves 2 people



Cooking time: 20 minutes

INGREDIENTS

- 1 sea bass
- 5 sprigs fresh tarragon
- 1 lemon
- Olive oil
- Salt and pepper to taste

Wine suggestion: [Chardonnay](#)

PREPARATION

Fill cleaned sea bass with 4 sprigs fresh tarragon and 3 slices lemon. Sprinkle fish with olive oil and some sea salt.

Grill the fish on the BBQ in a fish roaster for 10 minutes each side, until golden brown, or bake the fish in an oven preheated to 390 °F (200 °C) for 20 minutes.

Serve the fish with Hollandaise sauce, some lemon and freshly chopped tarragon.