



SEA BASS WITH MISO BUTTER SAUCE

Servings: 4

INGREDIENTS:

2 tbsps	Oil (More for pan-frying)
1/4	Onion (Julienned)
1/4	Bell Pepper (Cut into strips)
200g	Fine Beans (Trimmed and cut in halves)
100g	Carrot (Cut into strips)
150ml	Light Chicken Stock

Salt and Pepper to Taste

4	Sea Bass fillet (About 160g each)
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Plain Flour for Dusting

For the Miso Butter Sauce

125g	SCS Unsalted Butter (Chilled and cut into cubes)
50ml	Japanese Soy Sauce
1 tsp	Dijon Mustard
1 tsp	Sugar
2 tsp	Light Miso Paste
zest	Half a Lemon
1 tbsp	Rice Vinegar

1. Heat oil in a pan and sauté the onions 'till fragrant. Tip in the bell pepper, beans and carrots followed by the light chicken stock. Allow to simmer until most of the liquid has evaporated. Season vegetables with salt and pepper and divide into four serving plates. Set aside and keep warm.
2. Make the Miso Butter sauce. Combine soy sauce, mustard, sugar and miso in a saucepan. Mix well and add lemon zest and vinegar. Bring the sauce to a boil and thin out with one or two tablespoons of water, if necessary. Set aside.
3. Season sea bass fillets with salt and pepper and dust with flour. Pan-fry the fillets, skin side down first until golden brown. Drain excess oil on kitchen towels then place on top of the pre-portioned vegetables.
4. Reheat the sauce to a light simmer and then remove from heat. Whisk each piece of cold butter until the sauce has fully emulsified. Spoon sauce over the fillets and serve.