

Recipe- Baked sea bass

Ingredients: sea bass; olive oil, lemon , parsley, ...



The way to do it:

Clean the sea bass and wash it

Put it in a tray in which you put before a little olive oil, we put some slices of lemon

We heat the oven to 175 degrees for 15m

We introduce the sea bass into the horho, every 5 minutes we shake the tray so that it does not stick. When it is half cooked, add a little white wine. We continue until it is done.

It is served with the accompaniment that we like.