Seam bream in mixed sauce



Preparation time: 10 min
Difficulty: Medium

Ingredients

- Basil: to taste
- Lime: 1
- Olive oil: to taste
- Pantelleria capers: to taste
- Salt: to taste
- Sea bream: 1 700gr (or 350gr of filets)
- Taggiasca olives: to taste

Preparation

1. Fillet the sea bream and marinate it in some oil, salt, pepper and basil for about 5 minutes.
2. Heat the *Pomì Tomato Juice* with the olive oil, lime juice, salt, pepper and 1 clove of garlic, but do not peel off the skin. Instead, remove it once the clove has browned.
3. Heat the pan just enough with a drizzle of oil and gently cook the fillets for 3 minutes, with the basil, a splash of lime and the olives.
4. Add the salt. Serve the fillets with the hot tomato sauce, sprinkle with lime zest and decorate with some capers and basil leaves.

For this recipe we used:

Strained Tomatoes 300 ml

