



## Sea Bass with Lemon and Dill

*MAKES:4*

*PREPARATION TIME:10 minutes plus marinating time*

*COOK TIME:15-20 minutes*

### **INGREDIENTS:**

- 2 medium sea bass, cleaned and descaled
- 6 tbsp Filippo Berio Delicato Extra Virgin Olive Oil
- Juice of 1/2 lemon
- 1/2 lemon sliced
- Handful of fresh dill sprigs

### **METHOD:**

Use a sharp knife to cut slashes in the fish skin. Mix the oil lemon juice and half the dill together in a shallow non-metallic dish. Push the lemon slices and remaining dill inside the fish cavity. Place the fish in the marinade and spoon the juices all over and turning the fish at least once.

To barbecue lift the fish from the marinade and place on a large piece of foil fold over the foil and scrunch the edges to seal and make a tight parcel. Cook the fish over hot barbecue coals for 15-20 mins turning once until the fish flakes easily when tested with a fork.

**Cook it with: *Olio extra vergine di oliva Fruttato***

