



GRILLED SEA BASS WITH A CHAMPAGNE BEURRE BLANC & FENNEL SALAD

PREP TIME: 5 MINUTES

COOK TIME: 20 MINUTES

SERVES: 4

INGREDIENTS:

2 black sea bass fillets
Olive oil for brushing
Salt & freshly ground black pepper
½ cup champagne
¼ cup finely chopped shallots
½ cup unsalted butter, cold & cubed

1 fennel bulb, thinly sliced
Fresh parsley leaves
Peppadews (pickled sweet red peppers)
Candied lemon peel (optional)
Pomegranate seeds

DIRECTIONS

1. Preheat grill to medium-high heat. Ensure it's hot enough to sear the sea bass.
2. Brush the black sea bass fillets with olive oil and season them with salt and freshly ground black pepper.
3. Place the fillets on the grill and cook for about 4-5 minutes per side or until the skin is crispy and the flesh is cooked through. The high heat ensures a quick sear and smokiness from the grill.
4. In a saucepan over medium heat, combine the finely chopped shallots and champagne. Boil the mixture for a few minutes to reduce it.
5. Reducing heat to low, whisk in the cold, cubed butter one piece at a time. Continue whisking until the sauce becomes creamy and smooth.
6. Season the sauce with salt and freshly ground black pepper to taste.
7. Take the thinly sliced fennel and combine it with fresh parsley leaves, peppadews, and candied lemon peel for a tangy, flavorful salad.
8. Plate the grilled black sea bass fillets and drizzle them with the champagne beurre blanc butter sauce. Top with pomegranate seeds as garnish.
9. Serve alongside the fennel salad.



COOKED USING THE:
XO PRO-GRADE GRILL & POWER BURNER

