

# Rosace of sea bream with lime, crunchy fennel with curry, mashed potatoes

## Recipe for 4 portions

### Description

A dish of marinated fish cooked by the acidity of lime juice, accompanied by mashed potatoes and a crisp fennel salad.

### Note

You can add other spices to the marinade such as garam masala or ras-el-hanout.

### Ingredients

#### Fish

- 4 Dash Royal sea bream
- 2 Piece(s) Lime
- 50 Ml Olive oil
- 4 Pinch(es) Sea salt flakes
- 4 Pinch(es) Espelette pepper
  
- Salt and pepper

#### Garnish

- 2 Piece(s) Fennel
- 1 Tsp Curry powder
- 20 Ml Olive oil
- 2 Pinch(es) Salt
- 0.50 Bunch(es) Green onion
  
- Salt and pepper

#### Potatoes

- 800 Gr Potatoes
- 2 Liter(s) Water
- 16 Gr Coarse salt
- 50 Ml Milk
- 30 Gr Salted butter
  
- Salt and pepper

### Preparation

- Preparation time **25.00 mins**
- Resting time **15.00 mins**

#### Preparation

In a saucepan, combine the potatoes, salt and water, bring to a boil. After cooking, peel and mash the potatoes, add the hot milk and the butter. Adjust seasoning and refrigerate.

Slice the green onions, zest and squeeze the lime.

Using a mandoline, cut the fennel into thin slices then place them directly in cold water to preserve its transparency and crunch.

#### Fish

Bone the sea bream fillets, remove the skin and cut the flesh into thin slices. Marinate the slices with the rest of the ingredients for 10 minutes. Set aside.

### Fennel

Drain the fennel, then season with the curry, olive oil and salt.

### On the plate

In a plate, place the mashed potato in a cookie cutter then with each slice of sea bream make a rosette. Arrange the fennel salad on top, finish with the green onion and a few spoonfuls of the remaining marinade.

**Bon appétit!**