

# Fırında Levrek Fileto ve Patates

Delicious oven-baked sea bass fillets with potatoes. Mediterranean flavors with olive oil, herbs, and lemon. Ready in 35 minutes!

10	25	35	2	Medium
HAZIRLIK DK	PİRME DK	TOPLAM DK	PORSİYON	ZORLUK

Fırında Levrek Fileto ve Patates

## Malzemeler

- 800 g branzino
- 2 potato
- 1 bunch fennel
- 10 tomato
- 1 lemon
- 1 cup olive
- 3 tbsp olive oil
- 1 tsp sea salt
- 1 tsp black pepper

## Yapılışı

- Prepare the oven and ingredients**

Preheat oven to 200°C (400°F). Wash and pat dry the 2 sea bass fillets, checking for any remaining bones.
- Wash the 800g potatoes and slice into rounds about 6mm (1/4 inch) thick. Pat completely dry with paper towels.
- Finely chop the 1 bunch of fennel fronds and mince the 10 garlic cloves.
- Prepare the potato base**

Arrange potato slices in a large baking dish in overlapping layers. Drizzle with 2 tablespoons olive oil and season with 1 teaspoon salt and 1 teaspoon black pepper.
- Scatter the minced garlic over the potatoes and sprinkle with half of the chopped fennel fronds.
- Season and add the fish**

Season both sides of the sea bass fillets with salt and pepper, then drizzle with the remaining 1 tablespoon olive oil, rubbing gently to coat.
- Place the seasoned fillets on top of the potatoes and arrange the 1 sliced lemon over and around the fish.
- Assemble and bake**

Pour the 1 cup white wine around the edges of the dish, avoiding pouring directly over the fish. Sprinkle the remaining fennel fronds over everything.
- Bake for 20-25 minutes, until the fish flakes easily with a fork and the potatoes are golden brown and tender when pierced with a knife.

## 10 Rest and serve

Remove from oven and let rest for 5 minutes before serving to allow juices to settle.

## ?puçlar?

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Choose fillets of uniform thickness to ensure even cooking throughout.

Pat the fish completely dry after washing to help seasonings adhere and prevent steaming.

Cut potatoes into similar-sized pieces so they cook evenly alongside the fish.

Don't overcrowd the baking dish - allow space between fillets for proper heat circulation.

Add lemon slices both under and on top of the fish for maximum citrus flavor.

Check for doneness by gently pressing the fish - it should flake easily when ready.

Let the dish rest for 5 minutes after baking to allow juices to redistribute.

Garnish with fresh herbs just before serving to maintain their bright color and flavor.