



OLITHEIA®
-Corfu-

PREMIUM
extra virgin olive oil
from Corfu, Greece



Bitter Orange Salad with Sea Bass

Ingredients

- 4 oranges
 - Juice from a lime
 - 20g. ginger
 - 1 clove of garlic
 - 1 sea bass
 - Salt
 - Sugar
 - 1 chilli pepper
 - 1 Scallion
 - "Olithea" premium extra virgin olive oil
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Method

For the sea bass:

Cut the sea bass in fillets, sprinkle very well with salt and sugar (80% salt, 20% sugar) and leave it in the refrigerator for at least 35 minutes. Rinse in water with ice and dry it well. Cut the fish into very thin slices, removing its skin.

For the Vinaigrette

Mix the juice of the oranges and the lime with garlic and ginger and add some pepper and salt.

Place the fish on a plate, sprinkle with the vinaigrette, and decorate it with finely chopped scallion and chili pepper. Finish by adding "Olithea" premium extra virgin olive oil.

Enjoy it !