



OLITHEA[®]
- Corfu -

PREMIUM
extra virgin olive oil
from Corfu, Greece



Corfiot Bianco



Ingredients

- 4 fillets of sea bass or of any other fish with white flesh
 - 1 kg. potatoes
 - 2 carrots
 - 1 celery
 - 5 cloves of garlic
 - 100 ml. "Olithea" premium extra virgin olive oil
 - 2 lemons
 - Kosher salt
 - Freshly ground pepper
 - Parsley (optional)
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Method

In a large saucepan, add the olive oil and sauté the thickly sliced potatoes with the carrots and celery for two minutes. Add the finely sliced garlic, sprinkle with kosher salt and pepper and cover with water.

Let it boil for 5 minutes on high heat and then place the fish fillets on top and add water, if necessary.

Boil on low heat for about 35 minutes and, just before removing the saucepan from the fire, add the lemon juice.

Gently shake the saucepan so that the lemon juice spreads everywhere, add some parsley and, finally, add "Olithea" premium extra virgin olive oil.

Enjoy it !