

The Traveling Kitchen

SEA BASS WITH WILD MUSHROOMS

Serves 4

100g butter, softened

2 garlic cloves, minced

500g mixed wild mushrooms, shitake, oyster or similar

Sea bass fillets, skin on

3 tbsp soy sauce

3 tbsp sake

fresh chives

salt and pepper

- Preheat the oven to 250C. Mix the garlic and butter in a small bowl and then place half the mixture in a large frying pan.
- On a high heat cook the mushrooms until tender and just starting to brown. Season with salt and pepper.
- Cut 4 squares of foil and spoon the mushroom mixture in to the center of each square. Place the sea bass fillets, skin side down, on top of each pile of mushrooms.
- Spread the remaining garlic butter over the fish and drizzle over the soy sauce and sake.
- Fold the foil into parcels, sealing the edges, and place them on a baking sheet.
- Bake for 15 minutes until the fish is just cooked. Transfer the fish to plates and spoon over the mushrooms. Sprinkle over chopped fresh chives.