Grilled lemon and herb stuffed Sea Bream in a skillet with Middle Eastern batata harra potatoes, bresaola, sun-blushed tomatoes and olives

**INGREDIENTS**

**Batata harra potatoes**

* 6 medium sized potatoes, peeled
* 2 tbsp olive oil
* 50g sun-blushed tomatoes
* 50g kalamata olives
* 6 slices of bresaola (cured salt beef)
* 2 garlic cloves, minced
* 2 tsp ground turmeric
* 2 tsp coriander seeds
* Bunch parsley, finely chopped
* Maldon salt
* Ground black pepper

**Whole sea bream grilled**

* 4 whole sea bream (roughly 400g each)
* 4 tbsp olive oil
* Maldon salt
* Black pepper
* 3 spring onion, finely sliced
* Bunch parsley, finely chopped
* 2 sprigs tarragon, finely chopped
* Bunch of dill, finely chopped
* 4 garlic cloves, minced
* 50g capers
* 2 lemons, sliced

**METHOD**

* BATATA HARRA POTATOES: Peel the potatoes and cut them into small chunks, then put them in boiling water, so that they are pre-cooked but still holding their shape.
* Take potatoes out and pat them dry. Heat some olive oil in a frying pan and fry the potatoes to a nice golden brown, then add the garlic, coriander seeds and turmeric and fry for a few minutes.
* At the last minute, add the sun-blushed tomatoes, bresaola, parsley, olives, salt and pepper, then take off the heat and keep until needed.
* SEA BREAM: Ask your fishmonger to clean the fish, de-scale and de-gut, but keep the fish whole.
* Season the cavity of the fish well with salt and pepper. Stuff with lemon slices, herbs and a bit of olive oil. Also season the outside of the fish with salt, pepper and olive oil.
* Heat a grill pan to medium-heat and cook the fish on each side for 6-7 minutes, until the skin is well charred.
* Add some potatoes around the sides of the sea bream, and in the middle, then serve with a few garnishes of parsley on top.