

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



PUNK CHEF
ON THE ROAD



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

Pork chop bourguignon (continued)

- 3 sprigs of fresh thyme, finely chopped
- 2 tbsp butter
- 2 tbsp black Périgord truffle paste (stir in the sauce at end)
- 400g wild mushrooms such as cremini, shiitake or king oyster

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

- 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.

- 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.