

GOOP



Holiday Recipes Whole Roasted Fish

ingredients

- 1 very fresh whole sea bass, at least 2 pounds, scaled and gutted (your fishmonger should be able to do this for you)
- 1 lemon, cut into thin slices
- 1 tablespoon each fresh tarragon, basil, chives and parsley
- 2 tablespoons olive oil
- freshly ground black pepper
- coarse sea salt

preparation

Preheat the oven to 425° F.

Cut four or five slits on each side of the fish, about 1/2" into the flesh. Combine the herbs and roughly chop them. Stuff each opening with a slice of lemon and a little bit of the herb mixture. Put any remaining herbs and lemon slices in the cavity of the fish. Lay the fish in a large roasting pan. Drizzle with the olive oil and sprinkle with black pepper and salt. Roast for about half an hour, or until the fish is firm but still moist. To serve, gently spoon the top filet off the bone. You can then easily peel the spine off in one piece from the bottom half. Serve the fish with plenty of Salsa Verde.