



KOSHER KINGDOM

SUPERMARKET

Sea Bass with Leaks



Prep Time

10 Minutes

Cooking Time

30 Minutes

Preference

Parev

Ingredients

- 2 Whole Sea Bass / 4 fillets
- 3 Leeks
- 2 Lemons
- 3 tbsp honey
- 1 tsp sumac
- Salt and pepper
- Olive oil

Method

1. Pre heat oven to 180C
2. Cut leeks into semi circles and place at bottom of a roasting dish. Season with honey, sumac, salt and pepper.
3. Place fish on top of leeks and season the inside/ fillets with salt and pepper. Place lemon slices inside or on top of fish.
4. Score skin of fish if cooking whole, and rub with olive oil. Bake for 30 mins