

# Grilled Sea Bass Fillets with Fennel Cream

Your guests are sure to love this mild-flavored fish served in a delicious cream sauce and perfect side dish, roasted potatoes sprinkled with chopped chives.

Prep. Time:  
20 minutes

Yield:  
4 servings



## Cream Preparation

**STEP 1:** Cut fennel, onion and garlic into julienne strips.



1 big fennel head  
¼ big onion  
2 garlic cloves

**STEP 2:** Cook them in a pan with olive oil and coconut milk over low heat for 15 minutes. Place cooked vegetables into a blender and make into a creamy consistency. Set aside and keep warm.



3 tbsp Badia Extra Virgin Olive Oil  
1¼ cup Badia Coconut Milk

## Sea Bass Preparation

**STEP 3:** Heat up grill. Season fillets with salt and pepper; brush with olive oil.



4 - 6 oz. sea bass fillets  
Salt and pepper to taste

**STEP 4:** Cook fillets 1 ½ minutes on each side.



3 tbsp Badia Extra Virgin Olive Oil

**STEP 5:** Divide the cream on 4 plates; place potatoes and sea bass fillets on top.



Serve with roasted potatoes sprinkled with chopped chives and decorate with cherry tomatoes and fennel.