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**Sea bass marinated in lemon/basil,  
smooth avocado, almonds and cucumber.**

**Recipe proposed by chef  
Massimo PASQUARELLI**

**For 4 persons**

**Aromatic stock, yellow lemon, basil :**

1 kg sea-bass bones (ask your fishmonger)  
2 yellow lemons  
Bunch of green basil  
2 l of water  
Salt + pepper grains

**Preparation :**

Crush the fishbones and fry in a pan with a little olive-oil. Add the grated lemon peel, lemon flesh and finally the leaves of green basil.  
Season then cover with the water, cook for 35 to 40 minutes, squeeze through a sieve and reduce to obtain a syrupy liquid, blending gradually with olive-oil. During the reducing process, infuse the green basil if necessary with a little grated lemon peel and flesh. Allow to chill, then set aside in a cool place. This aromatic stock will be served separately in small jugs as a sauce for the dish.

**Sea bass :**

Choose sea bass weighing 1 kg, clean then remove the bones and skin, keep the guts and the finest part of the fillets to be cut into cubes.  
Cut the heart of the fillet into slices 3 mm thick, place on greaseproof paper, set aside in a cool place.

**Garnishing**

Cubes of sea bass	approx. 0.5 cm
Diced cucumber	approx. 0.5 cm
Diced tomatoes with pips removed	approx. 0.5 cm
Yellow lemon flesh	approx. 0.5 cm
5 fresh almonds roasted and cut in strips	
Chopped basil	
Avocado purée + lemon juice + Espelette pimento	
Yellow lemons	
Cos lettuce leaves	

**Preparation :**

Cut strips of yellow lemon. Set aside.

Dice the sea bass, cucumber, tomatoes, lemon into regular cubes, then set aside in a cool place in separate containers.

Peel the very ripe avocados, blend in a mixer with the Espelette pimento and lemon juice ; set aside.

Cut the ribs of the cos lettuce leaves into feather shapes.

**Arrangement and finishing touches :**

In a round-bottomed mixing-bowl, blend the diced sea bass, cucumber, tomato, almonds, yellow lemon, basil (freshly chopped). Add salt and pepper.

Pour the avocado purée into a rectangular mould, cover with the crisp mixture and finally the strips of raw sea bass. Season with salt and pepper, and add a thread of olive-oil.

In the centre, add the basil, strips of lemon, and surround with 3 feather-shaped ribs of cos lettuce.

Serve with the small individual jugs of luke-warm emulsified lemon and basil stock.