

Ruinart

RUINART BLANC DE BLANCS

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SEA BASS CARPACCIO WITH CITRUS AND CRISP VEGETABLES



INGREDIENTS

Serves 4

Preparation time: 30 minutes

Resting time: 30 minutes

Cooking time: 5 minutes

320g of sea bass filet

2 limes

4 tablespoons of olive oil

Fleur de sel and pepper

1 celery stalk

2 mini-fennels

1 Granny Smith apple

Several radishes

1 bundle of watercress

1 egg yolk

10cl grape seed oil

Edible flowers and sprigs
of herbs

*By Valérie
Dadou*

Chef at
Maison Ruinart



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The Marinade

Finely zest one lime; juice the two. In a bowl, mix the juice of one lime, add the olive oil, the lime zest, and a pinch of salt and pepper.

The Watercress Coulis

Rinse and pluck off the leaves of watercress, blanch them in a casserole of salted boiling water for 3 minutes and then chill them in ice water. Drain, mix in a blender and strain.



The Sea Bass

Debone the sea bass filets using edge pliers and remove the skin. Cut into thin slices and place in a dish. Cover with the marinade.

The Garnish

Cut the Granny Smith apple into sticks and chop the celery stalk. Finely slice the mini-fennels and



the radishes with a mandolin; place in iced water.

The Presentation

Divide the sea bass slices into 4 plates, then glaze with marinade using a brush. Embellish with the shaved vegetables. Add a pinch of fleur de sel.

CHEF'S TIPS To cut the fish, steady the filet with the palm of your hand and slice using a smooth back-and-forth motion.

