

Pan Seared Wild Strip Bass



Pan seared wild stripe bass with double smoke bacon, potato lyonnaise, poached egg, in a truffle scented demi glace.

**1 – 6oz piece of Wild Stripe Bass
1oz Double Smoked Bacon
4oz Yukon Gold Potato (small dice)
1oz Cooking Onion
1 pc Garlic Clove
2 oz Demi Glace
15 ml Truffle Oil
1oz Butter
1 Egg – Poached
½ oz Green Peas
Olive Oil
Salt & Pepper – to taste.
Recipes**

**Method – Season and pan sear wild stripe bass and finish in oven.
Prepare lyonnaise by rendering bacon, followed by adding onion, potato and finish with peas. Heat up ready prepared demi glace and monte with butter and truffle oil. Finish with poached egg and mâche lettuce for garnish. Season to taste.**



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