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Steamed Seabass (Black Sea Region)

Ingredients

220 g Seabass
½ Onion
1 Potato
1 Tomato
1 Clove Of Garlic
1 Bayleaf
50 g Butter
2 g Black Peppercorn
2 g Salt
½ Lemon

Preparation

- 1 Fresh skinless sea bass fillets seasoned with salt and black peppercorn
- 2 Cover the bottom of tray with butter
- 3 Mix finely chopped onions, garlic and round chopped potatoes and position sea bass on it
- 4 Put finely chopped tomato, lemon slice, bay leaf and salt on all of them
- 5 Add 1 glass of water, cook it on 180 degree oven for 20 minutes
- 6 Enjoy !

Cooks Note
