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by Liz Robb

This fresh green coriander sauce, inspired by one of the delicious traditional sauces

served in the Canary Islands, is a really good accompaniment for sea bass, simply grilled. A lovely easy supper for two.

Ingredients

3 cloves of garlic
Half a green pepper
Sea salt
Half a teaspoon of ground cumin
A handful of fresh coriander
Extra virgin olive oil
Half a teaspoon of lemon juice
Half a teaspoon of rice vinegar*
2 sea bass fillets
Black pepper
15-20g butter
1 lemon.

Servings
2
Person

Preparation

1. First make the sauce. Deseed and finely chop the green pepper and then peel and crush the garlic. Blend them both together well, add a good pinch of sea salt and the ground cumin and briefly blend again.. Tip into a small bowl.
2. Chop the fresh coriander really finely and stir in. Gradually add and whisk in 4-5 tablespoons of olive oil, along with the rice vinegar and lemon juice, until everything is well combined.
3. Preheat the grill and lightly oil a baking tray. Lightly oil and then season the sea bass fillets with salt and black pepper.
4. Melt the butter in a large frying pan and cook the fish, skin side down, in a medium hot pan for about 3 minutes to crisp the skin, basting as you do so.
5. Warm the baking tray and carefully lift the fillets onto it, skin side down, and then grill for 2-3 minutes or until just cooked through, depending on the thickness of the fish.
6. Serve the grilled sea bass with a dish of the green mojo sauce and lemon wedges. Accompany with a fresh green salad and crispy cubed roasted potatoes.

Cooks Note

*There are many recipes for mojo sauces, each one differing slightly, but they often include a red or white wine vinegar. I have substituted that ingredient with a little rice vinegar, or you could simply use lemon juice.
If you don't have sea bass, then any light, delicate fish will go well with this sauce.