

World Gourmet Summit 2007 The Oriental Singapore

11 April 2007 / 9.30am to 2.30pm

SEABASS WITH CHICORY AND TRUFFLES

Presented by
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Ingredients:	
500ml	Chicken Consommé
50ml	Truffle Jus
50gms	Butter
45ml	Olive Oil
8	Chicory Leaves, Large Size
4	Sea bass Fillets, Skin Removed
To Taste	Salt
To Taste	Freshly Ground Pepper
	Freshly Grated Truffles, for Garnishing



Recipe Notes:

Method for Cooking:

1. Bring chicken consommé, truffle jus, butter and olive oil to a boil in a large saucepan. After 2 minutes, add in chicory leaves and boil for another 5 minutes. Reduce heat, add in sea bass and keep spooning consommé over the sea bass and cook until done, about 4 to 5 minutes. Remove sea bass and season the chicken consommé with salt and freshly ground pepper.
2. To Serve:
Place 1 sea bass in the middle of each warmed soup platter and ladle chicken consommé around. Place 2 chicory leaves on top of sea bass and garnish with freshly grated truffles.