

World Gourmet Summit 2007 The Oriental Singapore

11 April 2007 / 9.30am to 2.30pm

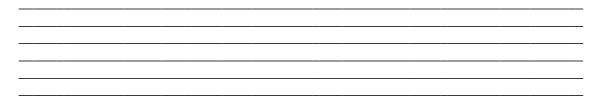
SEABASS WITH CHICORY AND TRUFFLES

Presented by Alain Llorca

	Ingredients:
500ml 50ml	Chicken Consommé Truffle Jus
50gms 45ml	Butter Olive Oil
45111	Chicory Leaves, Large Size Sea bass Fillets, Skin Removed
To Taste To Taste	Salt Freshly Ground Pepper Freshly Grated Truffles, for Garnishing



Recipe Notes:



Method for Cooking:

- 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. <u>To Serve:</u>

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.