



## BRANZINO IN CROSTA DI PATATE

(Sea Bass in a Potato Crust)

### Ingredients:

- 2 sea bass
- 50 gr. parsley
- 10 bay leale
- 3 potatoes
- 2 garlic cloves.
- extra virgin olive oil
- salt and pepper

### Directions:

Preheat the oven to 400 degrees Fahrenheit.

Clean the fish. Place the bay leaves on the bottom of a baking dish. Chop the parsley and garlic and mix with a teaspoon of salt and a teaspoon of pepper. Spread this mixture on both the outside and inside of the fish. Then place the fish on top of the bay leaves.

Slice the potatoes and put them in a pan of cold water with 2 teaspoons of salt. Bring to a boil and cook for 3 minutes.

Drain the slices of potato and cover the fish with them. Drizzle with extra virgin olive oil and sprinkle with salt and pepper..

Bake for 20 minutes.