

# Seam bream in mixed sauce

**Preparation time:** 10 min

**Difficulty:** Medium

## Ingredients

- Basil: to taste
- Lime: 1
- Olive oil: to taste
- Pantelleria capers: to taste
- Salt: to taste
- Sea bream: 1 25 oz (or 12.34 oz of filets)
- Taggiasca olives: to taste



## Preparation

1. Fillet the sea bream and marinate it in some oil, salt, pepper and basil for about 5 minutes.
2. Heat the **Pomì Tomato Juice** with the olive oil, lime juice, salt, pepper and 1 clove of garlic, but do not peel off the skin. Instead, remove it once the clove has browned.
3. Heat the pan just enough with a drizzle of oil and gently cook the fillets for 3 minutes, with the basil, a splash of lime and the olives.
4. Add the salt. Serve the fillets with the hot tomato sauce, sprinkle with lime zest and decorate with some capers and basil leaves.

**For this recipe we used:**

Tomato Juice 300 ml

