

## SEABASS SALT-CRUST PIE

Serves 4 persons

Preparation time: 30 minutes

cooking time: 8 minutes

### Ingredients :

- 4 filets sea bass (200 g), skinned
- 1 kg grey salt
- 1 tablespoon mixed crushed pepper
- 1 tablespoon 5-spice powder
- 1 tablespoon flour
- 4 lettuce leaves



- Mix together the grey salt, spices, pepper and flour. Add 5 cl cold water, and bring to a paste.
- Using a rolling pin, spread the pastry and cut 4 rectangular shapes of 20 cm x 15 cm.
- Wrap each piece with some sea bass and a lettuce leaf (to avoid the sea bass being too salted in contact with the crust).
- Pre-heat oven, th. 6 (180 °C).
- Place the 4 parcels on a baking tray lined with greaseproof paper.
- Cook for 8 minutes in oven at 180 ° C.