

### Sea bass with black olive salsa and baby courgettes by Sophie Dahl

30 Minutes

Serves 4

#### Ingredients

4 sea bass fillets

Olive oil

Juice of 2 lemons

Salt and pepper

12 baby courgettes (6 medium ones)

*For the black olive salsa*

500g pitted black olives

300g cherry tomatoes, halved

Handful of fresh chopped basil and dill

Juice of 2 lemons

1 red chilli, deseeded and chopped

120ml of olive oil

2 lemons, sliced, rind and pith removed, to garnish

#### Method

Preheat the oven to 190°C/170°C fan/Gas 5. Marinate the bass in a mixture of olive oil, lemon juice and salt and pepper for about 20 minutes.

In a mixing bowl, mix the olives, tomatoes, chopped basil, dill, lemon juice, red chilli and olive oil. Put to one side.

Slice the courgettes lengthways, season and splash with olive oil, then bake in the oven for 20 minutes.

Pan-fry the bass in some hot olive oil, cooking it for 2 minutes on each side. Add the bass to the plates and top with the black olive salsa, serving the baby courgettes on the side, sprinkled with extra dill and lemon slices.