

## Sea bass fillets with cherry tomatoes and olives

*Filetti di branzino con pomodorini e olive* is an appealing, easy to prepare dish perfect for a light summertime meal.

### Ingredients:

- 4 Sea bass fillets
- 300 g Cherry tomatoes
- 15-20 Black olives
- 1 Clove garlic
- 2-3 tbsps Parsley, chopped
- 10-15 Capers in salt (washed)
- Extravirgin olive oil as desired
- 50 ml White wine

### Procedure:

1. In a frypan, brown the garlic in a bit of olive oil for a minute or two.
2. Slice the cherry tomatoes in half and de-pit the olives.
3. Remove the garlic, replace with the tomatoes, olives, and capers; cook on high flame for a few minutes.
4. Infuse with the white wine and let the alcohol evaporate.
5. Add the sea bass fillets (skin up) and cover; cook about 2 minutes on medium heat.
6. Turn over the fillets and cook another 5 minutes.
7. When cooked, add the parsley.
8. Serve and accompany with a flute of Maximilian I.