

# Grilled Sea bass with Thai Tom Yum herbs



**BOSCH**

Developed with



SEAFOODFRIDAY

Invented for life

# Grilled Sea bass with Thai Tom Yum herbs



## Ingredients:

1 whole sea bass cleaned  
and scaled

Tom Yum herb package  
(lemongrass, kaffir lime leaves,  
galangal, chili, and lime juice)

1 kg Sea salt

Lemon wedges, for serving

Olive oil

## Workflow:

1. Preheat the oven to 230°C using '4D HotAir' Mode.
2. Prepare the sea bass by patting it dry with paper towels. Make sure it is completely dry to ensure a crispy skin.
3. Create a bed of sea salt on a baking tray. This will help to evenly distribute heat and prevent the fish from sticking.
4. Place the sea bass on top of the sea salt bed.
5. Prepare the tom yum herb package by combining the tom yum herbs.
6. Make a cross section cut in the bottom of the sea bass and place the tom yum herbs in the sea bass.
7. Drizzle the sea bass with olive oil to help seal in the flavors and moisture, cover with more salt.
8. Place the baking tray at level 2 in the preheated Bosch oven.
9. Grill the sea bass with 4D HotAir for 25 minutes.
10. Serve the grilled sea bass with lemon wedges on the side for added freshness and acidity.

## Setting procedure:

Put the baking tray at level 2 in the oven and bake with 4D HotAir at 230°C for 25 minutes.

**4D HotAir**



**BOSCH**

Developed with



**SEAFOODFRIDAY**

Invented for life