

### > mustard sauce



**Weight:** 3,5 - 10,2 - 17,6 oz

**Ingredients:**

extravirgin olive oil, white wine vinegar, lemon juice, shallot, sugar, salt, mustard, gelling agent: guar gum.

### COUPLINGS

Recommended with:

Salads and raw vegetables, pickled fish and meat, grilled fish and meat.

### Fried just cooked sea-bass with giardiniera sauce

6 people servings

Bone almost 1 kilo of Dory, you could cut each fillet in three vertical size, from each of those you should get pieces of around 30g weight, put them in the refrigerator next to parsley's stem and garlic with no clove to get aroma. Chose 4 asparagus 15 cm long, boil them for few minutes then keep them cool inside ice and water (in this way you can brighten clorofilla and allow them to reach the right time cooking with fish). Helped with cooking pliers make a little hole at the centre of each Dory's piece, there you are going to fill the asparagus in; among three pieces of Dory fill two laurels' leaves and to complete at the bottom roll up a bacon slice, salt both sides and cook it or on a grill or on a frying pan, complete its cooking onto the oven at 180° or into Salamandra machine till fish's heart reach 55° temperature which keep asparagus too to be underdone.

Put in the dish 30g salad (lettuce) add a little bit of salt and sprinkle with mustard, next to it put the oiled spit Dory. Laurel's perfume is classic and intriguing, mixed with bacon creates a new style spit and at the same time reveals an ancient aroma able to develop salivation.