

# Salt- Crusted Sea Bass



Serving: 4



Preparing Time: 15 min



Total Duration: 40 min

## Ingredients

- ♦ Whole sea bass
- ♦ Coarse salt
- ♦ Egg whites
- ♦ Lemon

## Directions

- ♦ Mix salt with egg whites.
- ♦ Pack fish in the mixture on a tray.
- ♦ Bake at 400°F until firm.
- ♦ Crack crust and serve with lemon.

## Notes

Whole sea bass baked inside a salt shell that keeps it moist and tender.

