



## Curry Painted Sea Bass

Serves 4

- 4 cups shredded white cabbage
- 2 apples sliced thin
- ¼ cup white balsamic vinegar
- ½ cup olive oil
- Salt and pepper
- 4/ 8 oz. pieces Chilean sea bass
- 1 cup flour for dredging
- 4 Tbl. Olive oil
- ¼ cup honey
- 2 Tbs. curry powder
- 2 oz. cooked pancetta

**Procedure:** Make a simple vinaigrette with oil and vinegar, seasoning with salt and pepper. Mix with cabbage and apples. Set aside. Put olive oil in a hot sauté pan. Dredge sea bass in flour, season with salt and pepper, and brown on one side. Place in a 350 degree oven for ten to fifteen minutes, depending on the thickness of the fish. Remove from oven. Mix curry and honey together. Paint the top of the fish with the curry honey. Place fish on top of apple cabbage salad and garnish with cooked pancetta.