



JERNEJ KITCHEN

OVEN-BAKED SEA BREAM WITH POTATOES

Oven-Baked Sea Bream with Potatoes is a delicious main dish made on one baking dish. It's easy to make and incredibly delicious.

SERVES	2	PEOPLE
PREPARATION:	10	MINUTES
BAKE:	45	MINUTES
TOTAL TIME:	55	MINUTES

OVEN-BAKED SEA BREAM WITH POTATOES

500 g (1 pound) potatoes

2 tbsp olive oil

1/4 tsp thyme

1/2 tsp rosemary

2 fresh whole sea bream, approx.
350g - 400g (12.5 - 14 oz) each

TOOLS AND EQUIPEMENT

kitchen knife
cutting board
baking dish
paper towel

Sponsored

PREPARATION

Preheat the fan-assisted oven to 210°C or 410°F. Place the rack in the middle of the oven.

BAKE THE POTATOES

Peel the potatoes and cut them into 0.5 cm or 1/4 inch slices. Place in a large baking dish and season with olive oil, thyme, and rosemary. Toss to combine and place the baking sheet in the preheated oven. Bake for 20 - 25 minutes at 210°C or 410°F.

PREPARE THE FISH

Pat the cleaned sea bream using paper towels. Season with salt on both sides and the cavity.

TIP

Feel free to use branzino or sea bass instead of sea bream.

OVEN-BAKED SEA BREAM WITH POTATOES

Take the potatoes from the oven. Increase the temperature to 230 °C / 445 °F. Place the sea bream on top of the potatoes, season with salt, and place back in the oven. Bake for another 16 - 18 minutes. Serve with [Gremolata sauce](#).