



VALNERINA

BASS IN BLACK TRUFFLE SAUCE

For 2 Persons

INGREDIENTS:

- 1 medium sized bass
- 20g butter
- 1 tablespoon of Valnerina black truffle sauce
- salt and pepper

DIRECTIONS:

The fish can be baked or boiled. After barbed, place the fillets so obtained in a serving dish. In a skillet over low heat, melt the butter, Valnerina black truffle sauce, salt and pepper. Just hot pour the mixture over the fillets and serve immediately.

This recipe can also be used for fresh salmon or any other type of fish.

