**Sea Bass en Papillote with Leeks and**

**Herbed Compound Butter**

**Fish in parchment is the ultimate elegant presentation of fish that couldn't be easier to prepare!**

**Yield: 4 servings**

**Active Time: 30 minutes
Start to Finish: 45 minutes**

**For this recipe you’ll need:**

**For the herbed butter:**

**1 stick unsalted butter, room temperature**

**1 teaspoon lemon zest**

**1 teaspoon fresh tarragon, rough chopped**

**1 teaspoon fresh parsley, rough chopped**

**Salt and pepper to taste**

**For the bass:**

**2 tablespoons unsalted butter, room temperature**

**2 leeks, white and tender green part only, cut into medium dice and washed well**

**1 roasted red pepper, cut into thin slices (see note, below)**

**2 tablespoons capers, drained**

**Four 5-to-6 ounce sea bass fillets, boneless and skinless**

**Salt and pepper to taste**

**Preheat oven to 400º.**

* **In a small bowl, mix together the butter, zest and herbs, and season with salt and pepper to taste. Set aside.**
* **Cut out four large heart-shaped pieces of parchment paper. Brush softened butter around the edges of the parchment. Place the fish on one side of the heart and season with salt and pepper to taste.**
* **Top the fish with the leeks, roasted pepper slices and capers. Place a dollop of the herb butter on top of the vegetables. Assemble the packages by folding over the other side of the parchment heart, folding in the edges of the paper, and twisting the ends to secure.**
* **Place the packages on a sheet tray. Cook until the packages become puffy and slightly browned, about 10 minutes. Open carefully and serve in the parchment.**

**Note:**

**To roast a pepper, place it directly on your gas burner and cook, turning occasionally, until the skin is completely blackened on all sides. Place the pepper in a bowl, cover with plastic wrap and allow it to steam for about 15 minutes. Remove**

**the skin and seeds from the pepper, resisting the urge to rinse it, and cut as needed for your recipe.**