

## **Striped Bass in a Cumin and Mustard Seed Tomato Sauce, topped with Raw Tahini, Zaatar Olive Oil, Garlic Scapes and Fresh Cilantro**

*\*recipe by Athena Calderone & Eden Grinshpan*

### Ingredients

- 2 fillets of striped bass, skins removed (you can substitute the striped bass with any fish)
- 4 tablespoons olive oil
- 2 tsp black mustard seeds
- 1 tsp cumin seeds
- 3 cloves of garlic, finely chopped
- 3 big tomatoes, medium chop
- 1-2 tsp kosher salt
- 1 pinch of sugar
- 1 tsp red wine vinegar
- 2-3 tablespoons raw tahini
- Zaatar olive oil- 2 tablespoons of olive oil mixed with 1 tablespoon zaatar (if you cannot find zaatar, then just use 1 tsp toasted sesame seeds mixed with 1 tsp toasted cumin seeds crushed with a little olive oil)
- 1 large handful of fresh cilantro to garnish
- 3 garlic scapes, cut into 1/4 inch pieces- if you cannot find them just leave out
- 1/2 lemon, juiced
- 1 fresh white fluffy bread (I love using a fresh white pullman loaf) tear it instead of cutting for a really rustic affect

### Directions

Heat up 2 tablespoons of olive oil. Place in the mustard seeds and the cumin seeds. When the mustard seeds start to pop, add in the garlic, saute for a couple of seconds and then add in the tomatoes. Season with salt and a pinch of sugar. Saute for a couple of minutes and then add in the red wine vinegar, toss and let simmer for a couple more minutes to cook off the vinegar. Do not simmer for too long, you want the sauce to be chunky. Check for seasoning and keep warm on a very low heat.

In another pan, heat up 1 tablespoon of olive oil. Add the garlic scapes in and season with salt, toss until golden, remove and keep on side until ready for garnish.

In the same pan heat up the remaining olive oil. Season the fish well with salt and pepper. Sear on one side until nice and golden and then sear on the other. When both sides are golden, place in the warm tomato sauce. Turn heat to medium and cover, letting the fish finish cooking in the sauce, around 3-5 minutes. Remove the lid and drizzle all over with raw tahini and the zaatar olive oil.

Scatter the garlic scapes around and place a nice amount of cilantro on top. Sprinkle with the fresh lemon juice and serve right away with the torn bread. The bread dipped into the sauce is delish! Enjoy!!!