

Fırında Levrek Güveç

Turkish Sea Bass Casserole (Levrek Güveç) with vegetables and melted cheese - a hearty Mediterranean seafood dish baked to golden perfection.

15 min

HAZIRLIK

30 min

PIRME

45 min

TOPLAM

4

PORSİYON

Medium

ZORLUK

Fırında Levrek Güveç

Malzemeler

- 1 kg branzino
- 300 g mushroom
- 1 tbsp tomato paste
- 0.5 tbsp pepper paste
- 2 onion
- 3 tomato
- 1 capia pepper
- 2 green pepper
- 5 clove garlic
- 250 g kashari cheese
- 2 tbsp olive oil
- 1 tbsp butter
- 0 chili flakes
- 0 salt
- 0 black pepper

Yapılış

- Prepare vegetables**

Preheat oven to 180°C (356°F). Slice 2 onions into thin half-moons, dice 3 bell peppers into 2cm pieces, mince 5 cloves of garlic, and slice 250g mushrooms.
- Build the base**

Heat 1 tablespoon olive oil in a large oven-safe Dutch oven or deep skillet over medium heat until shimmering.
- Add sliced onions and cook for 8-10 minutes, stirring occasionally, until golden brown and soft.
- Add diced peppers and cook for 5 minutes until softened and slightly caramelized at the edges.
- Add minced garlic and cook for 1 minute until fragrant, then stir in sliced mushrooms and cook for 3-4 minutes until they release their moisture.

- 6 Add 2 tablespoons tomato paste and 1 tablespoon pepper paste, stirring constantly for 2 minutes until the pastes darken and become fragrant.
- 7 Add 2 diced tomatoes and season with salt and black pepper to taste. Cook for 5 minutes, stirring occasionally, until tomatoes break down and create a chunky sauce.
- 8 **Add fish**
Cut 1kg sea bass into 5cm chunks and gently fold into the vegetable mixture, coating the fish pieces completely.
- 9 Cover and simmer on low heat for 5 minutes to allow flavors to meld and fish to partially cook.
- 10 **Bake the güveç**
Sprinkle 300g grated cheese evenly over the surface and transfer to the preheated oven.
- 11 Bake uncovered for 15-20 minutes until the cheese is golden brown and bubbling, and the fish flakes easily when tested with a fork.

?puçlar?

Pat the sea bass completely dry with paper towels before adding to the pan - excess moisture will create steam and prevent proper browning.

Don't rush the onion caramelization step; properly golden onions create the flavor foundation that makes this dish exceptional.

Use a mix of fresh tomatoes and quality tomato paste for the best balance of fresh acidity and concentrated tomato flavor.

Grate your own cheese rather than using pre-shredded - it melts more smoothly and creates a better golden crust.

If your casserole seems too dry before baking, add 2-3 tablespoons of white wine or fish stock to create more sauce.

Let the finished güveç rest for 5 minutes after removing from the oven - this allows the cheese to set slightly and makes serving easier.

For extra flavor, rub the inside of your baking dish with a cut garlic clove before adding the mixture.