

Levrek Marin

Learn how to make Levrek Marin (Turkish marinated sea bass) - a fresh, citrusy appetizer perfect for meze platters. Traditional recipe with tips.

12h 15min

HAZIRLIK

12h 15min

TOPLAM

8

PORSIYON

Medium

ZORLUK

Levrek Marin

Malzemeler

- 2 kg branzino
- 100 g mustard
- 1 tsp black pepper
- 1 onion
- 1 cup fresh lemon juice
- 1 cup vinegar
- 4 cup olive oil
- 100 g salt
- 1 egg yolk

Yapılış

- Prepare the marinade**

Whisk together 1 egg yolk, 1 cup lemon juice, 1 teaspoon mustard, 1 cup apple cider vinegar, and 4 cups olive oil in a large mixing bowl until well combined and emulsified.
- Prepare the onions**

Slice 1 white onion into thin rings and place in a separate bowl. Sprinkle generously with salt and massage into the onion rings with your hands for 1 minute.
- Let the salted onions rest for 5 minutes, then rinse thoroughly under cold running water and drain completely, pressing gently to remove excess moisture.
- Prepare the fish**

Pat 2 kg sea bass fillets completely dry with paper towels and remove any remaining skin or pin bones with tweezers.
- Using a sharp knife, slice the sea bass fillets crosswise into 2.5 cm (1-inch) wide strips, keeping pieces uniform in thickness.
- Marinate the fish**

Combine the prepared onions and sliced sea bass in a large glass or ceramic dish, then pour the marinade over top.
- Using clean hands or tongs, gently toss the fish and onions to coat evenly with marinade, ensuring all pieces are submerged.
- Cover tightly with plastic wrap, pressing it directly onto the surface of the fish to minimize air exposure.

9 Refrigerate for 12-24 hours, allowing the acid in the marinade to cure the fish until it becomes opaque and firm.

10 **Finish and serve**

Remove from refrigerator 15 minutes before serving and season with 100g freshly ground black pepper and additional salt to taste. Serve chilled.

?puçlar?

Always use the freshest possible fish - if you wouldn't eat it as sashimi, don't use it for levrek marin. The acid marinade enhances but cannot mask poor quality fish.

Salt the sliced onions and let them drain for at least 5 minutes before rinsing. This removes the harsh bite while maintaining texture and mild onion flavor.

Wear gloves when mixing the fish with marinade to avoid transferring oils from your hands and to maintain hygiene when handling raw fish.

Slice the fish fillets uniformly (about 1-inch wide) to ensure even marination. Thinner slices will become too firm, while thicker pieces may not marinate properly.

Cover the marinating fish tightly with plastic wrap to prevent oxidation and contamination. Press the wrap directly onto the surface to minimize air exposure.

Taste and adjust seasoning just before serving, as the flavors will have mellowed and integrated during marination. You may need additional lemon juice or black pepper.

Serve levrek marin within 30 minutes of removing from refrigeration to maintain food safety, and always use clean utensils to avoid cross-contamination.

Experiment with other firm, white fish like halibut or snapper if sea bass is unavailable, adjusting marination time based on the fish's density and thickness.