

HAVANA

COD ACCRAS



Ingredients (for 4 persons)

- 250g cod
- 1 onion
- 2 clove of garlic
- 1 hot chilli
- 2 tablespoons of parsley, chopped
- salt and pepper
- 250g flour
- 2 eggs
- ½ glass of water or of milk
- Frying oil

Preparation:

Desalt the cod by leaving it to soak in water for 4 hours. Drain and remove the bones and the skin.

Blend the cod flesh in a mixer with the onion, the garlic, the chili, the parsley and some salt and pepper.

Pour into a salad bowl. Add the flour, the eggs one by one and the water (or the milk). Mix to obtain a texture that is neither too dry nor too liquid trop sèche. Add water if necessary.

Take out some dough with a tablespoon and carefully pour it into the boiling oil. Fry for 2 to 3 minutes.

Drain the accras on a paper towel and enjoy immediately.

