

LISBONNE

BACALHAU(COD BRANDADE)

Ingredients (for 4 persons)

- 600g potatoes, mashed
- 300g cod
- 2 cloves of garlic
- 2 tablespoons olive oil

Preparation:

Prepare mashed potatoes first.

Desalt the cod by leaving it to soak in cold water for at least 12 hours in the fridge (change the water regularly).

Cook the cod in the milk for 20-25 minutes.

Drain the cod and crumble over the mashed potatoes.

Add 2 cloves of chopped garlic and a dash of olive oil.

Do not add salt? cod is already by nature.

Place the brandade in an ovenproof dish and bake for 10 minutes at about 180° C (th. 6).

