



# Codfish with vegetables and corn bread crust with olives



*Categoria*  
Receitas de Natal



*Tempo de preparação*  
Demorado



*Dificuldade*  
Médio



*Custo*  
Intermediate



*Com quem?*  
With family



*Nº de pessoas*  
4 pessoas

## Ingredientes



100ml Gallo First Crop  
2019-2020



10ml Gallo White Balsamic

- 600g codfish loins
- 200g grated zucchini
- 125g grated eggplant
- 125g red onion
- 125g grated corn bread
- 50g chopped black olives
- Salt and ground pepper to taste

## Modo de preparação

1

Cook the codfish without the skin and bones.

2

raise the onions in olive oil, adding the vinegar at the end.

3

Sauté the eggplant and the zucchini separately, also in olive oil.

4

Layer all elements, starting with the onion and ending with the grated bread mixed with the olives.

5

Cook in the oven to finish. The dish is ready when the bread is dry and brown. Serve with a mixed salad, seasoned with vinaigrette (2/3 olive oil + 1/3 vinegar).

## Produtos utilizados



*First Crop 2019-2020*  
Extra Virgin Premium Olive Oil



*White Balsamic*  
Premium Vinegar



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