



Spiritual codfish with courgette



Categoria

Receitas de Natal



Tempo de preparação

Médio



Dificuldade

Fácil



Custo

Intermediate



Com quem?

With family



Nº de pessoas

4 pessoas

Ingredientes



100ml of Gallo First Crop
2019-2020

- 750g of soaked codfish
- 150g of grated carrot
- 2 slices of bread
- 200g of onion
- 4 slices of courgette
- 2 tea cups of milk
- 125g of grated cheese
- To taste: ground pepper

Method of preparation

1

Start by boiling the codfish in olive oil and milk. Store the liquid after boiling.

2

Soak the bread slices in that liquid.

3

Braise the onion in olive oil, add the carrot and then the codfish. Let it stew for approximately 20 minutes.

4

Cut thin courgette slices and quickly boil them in water. Dry them with a kitchen towel.

5

Add the bread to the codfish mixture and season with pepper to taste.

6

Place the codfish in a ring or circular form and put the courgette slices around it.

7

Sprinkle with the grated cheese and put it in the oven to heat and gratin.

8

Serve the codfish drizzled with Gallo First Crop 2019-2020.

Produtos utilizados



First Crop 2019-2020

Extra Virgin Premium Olive Oil



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