

Codfish “a Bras”

Categoria	*Tempo de preparação*	*Dificuldade*	*Custo*	*Com quem?*	*Nº de pessoas*
Peixe	Rápido	Médio	Low	With family	4 pessoas

Ingredientes

- 150ml Gallo Olive Oil
- 400g shredded codfish
- 125g sliced onion
- 15g chopped garlic
- 4 eggs
- 50g black olives
- 200g shoestring potatoes
- Bay leaves to taste
- Chopped parsley to taste

Modo de preparação

1. Braise the chopped garlic, the onion and the bay leaf with olive oil.
2. When they soften, add the unsalted and shredded codfish, letting it stew slowly.
3. Add the crunchy shoestring potatoes and fold everything.
4. Whisk the eggs with the chopped parsley and mix the mixture with the codfish in the heat.
5. Sprinkle with black olives and chopped parsley, serving immediately after.

Produtos utilizados



Olive Oil

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