

BACALHAU À BRÁS

RECIPE BY MARTA PEREIRA DA COSTA

INGREDIENTS

- 400g Salted Cod (3 High Loins with Fish Bones & Skin)
- 6 Onions (Sliced Very Thin)
- 4 Eggs
- 8 Yolks
- 20g Chopped Fresh Parsley
- 500g of Peeled Potatoes
- 20 Black Olives
- Salt & Pepper
- Extra Virgin Olive Oil
- 8 Finely Chopped Garlic Cloves
- 3 Bay Leaves

(SERVES 8 PEOPLE)

METHOD

1. Soak the cod, changing the water from time to time in the 24 hours before preparation).
2. Slice the onion very thin. Chop the parsley, chop the garlic. Slice the potatoes and then cut them into very fine straws. Fry the potato straws in olive oil. Let them rest and dry on some kitchen towel/roll.
3. Prepare the cod pieces - take out the fish bones and skin and shred the cod.
4. Sautee the onion and garlic with the bay leaves, in some olive oil.
5. Add the flaked cod and mix with the onion. Add some fried potato sticks and add the eggs on a very low heat and stir the mixture continually so that it doesn't stick and so that it maintains a creamy texture. At the same time, add some more fried potato sticks, saving some for the end together with the chopped parsley.
6. Garnish with olives and chopped parsley and freshly ground black pepper.