



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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