Fresh codfish papelote with coriander sauce

Categoria	*Tempo de preparação*	*Dificuldade*	*Custo*	*Com quem?*	*Nº de pessoas*
Receitas de Páscoa	Médio	Fácil	Intermediate	With family	4 pessoas

Ingredientes

- 150ml Gallo Extra-Virgin Olive Oil Reserve
- 600g fresh codfish fillets
- 100g red pepper
- 100g green pepper
- 100g red onion
- 50g carrots
- 30g walnuts
- 5g coriander
- Salt and pepper to taste

1. Pre-heat the oven at 180ºC, while you cut the vegetables in thin slices.
2. Over a piece of baking paper (as a big rectangle), place the vegetables and then the codfish fillets in the centre.
3. Season with salt and peper and drizzle with olive oil.
4. Bind the baking paper's edges together to create a bag and then close them, by rolling in one of the sides. Put in the oven for 25 minutes.
5. In a blender, put 100 ml of olive oil, the walnuts and the coriander. Crush everything and season with salt and pepper.
6. Serve the open papelote with the coriander sauce on top.

Produtos utilizados

Reserve

Extra Virgin Olive Oil

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