



Codfish dumplings



Categoria

Entradas e Petiscos



Tempo de preparação

Rápido



Dificuldade

Médio



Custo

Intermediate



Com quem?

With family



Nº de pessoas

4 pessoas

Ingredientes



50ml of Victor Guedes
Extra Virgin

- 250g of desalted codfish
- 500g of potatoes
- 50g of chopped onions
- 1 tsp of chopped garlic
- 1 egg
- 1 egg yolk
- 100g of mayonnaise
- 5ml of Piri Piri sauce
- Salt and pepper, to taste

1

Start by boiling the whole potatoes, with the skin, in water and salt.

2

After boiled, let them cool, remove the skin and mash them. Then place them in a large bowl.

3

Boil the codfish in water, drain it and remove the skin and the bones. Shred it well and put aside.

4

Braise the garlic and the onions with olive oil and add to the potatoes.

5

Then, add the codfish, the egg, the egg yolks and the minced parsley.

6

Mix everything well, try the mixture and rectify the seasonings.

7

Shape the dumplings and place them on a tray, making sure they do not stick to each other.

8

Put in the freezer for 30 minutes. Then, after this period, fry the codfish dumplings.

Produtos utilizados



Extra Virgin
Extra Virgin Olive Oil



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