



Cream cod with filo pastry



Categoria

Receitas de Natal



Tempo de preparação

Médio



Dificuldade

Fácil



Custo

Low



Com quem?

With family



Nº de pessoas

4 pessoas

Ingredientes



2dl Gallo First Crop
2019-2020

- 400g Boiled and shredded cod
- 150g Onion julienne
- 10g Chopped garlic
- 300g Fried potatoes in cubes
- 750ml Béchamel sauce
- 40g Grated "Ilha"cheese
- 250ml Cream
- 40g Filo pastry
- Salt to taste
- Pepper to taste

Modo de preparação

1

Braise the garlic and onion in Gallo First Crop 2019-2020.

2

Add the cod and the potatoes and fold everything nicely.

3

Add the béchamel sauce and cream and allow to boil.

4

Check the seasoning.

5

Place in aluminium rings and set aside.

6

Cut the filo pastry into large strips and brush with Gallo First Crop 2019-2020.

7

Stick the pastry around the rings, place the cheese on top of the cod and place in an oven at 180°C for 10m, au gratin.

8

Remove the ring before serving, so the filo pastry surrounds the cod.

Produtos utilizados



First Crop 2019-2020
Extra Virgin Premium Olive Oil



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