



Codfish “a Bras”



Categoria
Peixe



Tempo de preparação
Rápido



Dificuldade
Médio



Custo
Low



Com quem?
With family



Nº de pessoas
4 pessoas

Ingredientes

 150ml of Victor Guedes
Olive Oil

- 400g of shredded codfish
- 125g of sliced onion
- 15g of chopped garlic
- 4 eggs
- 50g of black olives
- 200g of shoestring potatoes
- Bay leaves, to taste
- Chopped parsley, to taste

Modo de preparação

1

Braise the chopped garlic, the onion and the bay leaf with olive oil.

2

When they soften, add the unsalted and shredded codfish, letting it stew slowly.

3

Add the crunchy shoestring potatoes and fold everything.

4

Whisk the eggs with the chopped parsley and mix the mixture with the codfish in the heat.

5

Sprinkle with black olives and chopped parsley, serving immediately after.

Produtos utilizados



Olive Oil
Olive Oil



Mais receitas em

www.galloportugal.com

© 2024 Todos os direitos reservados à Gallo Worldwide