



Codfish fillets with ham and sautéed cabbage



Categoria

Receitas de Natal



Tempo de preparação

Demorado



Dificuldade

Fácil



Custo

Intermediate



Com quem?

With family



Nº de pessoas

6 pessoas

Ingredientes



To taste: Gallo Extra Virgin Olive Oil Premium Late Harvest

- 4,5 codfish fillets
- 6 garlic cloves
- Pepper seeds, to taste
- 4,5 bay leaves
- 1,5 cabbage
- 0,75 chopped collards
- 6 tbsp of chopped olives
- 3 slices of ham
- Coriander, to taste

Method of preparation

1

In a pan, braise the garlic and the onion in the Gallo Extra Virgin Olive Oil Premium Late Harvest until cooked.

2

Add the chestnuts, the mushrooms and cook for 5 minutes,

3

Add the herbs, mix and add the pumpkin cut into cubes. Let cook for 5 more minutes.

4

Check the seasoning, salt and pepper. Let it slightly cool.

5

Pre-heat the oven at 200°C.

6

With a knife, make small marks on top of the pastry.

7

Brush with the whisked egg, drizzle with a bit of Gallo Late Harvest Olive Oil and cook in the oven for approximately 12 minutes or until golden.

8

Produtos utilizados



Late Harvest

Extra Virgin Premium Olive Oil



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