

BRÁS STYLE

Portuguese codfish

Bacalhau à Brás

Ingredients:

(Serves 4)

- 400 gr of Codfish
- 2 big potatoes
- 3 medium onions
- 4 garlic clove
- Black olives
- Olive oil
- 4 eggs

Parsley, to taste

Salt, to taste

Pepper, to taste

Dried Bay leaf



BRÁS STYLE

Portuguese codfish

Bacalhau à Brás

Instructions:

- Cook the cod in water for about 15 minutes, let it cool down, and flake it, getting rid of skin and fishbones.
- Peel your potatoes and soak them for at least 30 minutes. After that grate them (use the bigger sized end). Wash them again, and dry them carefully with some cloth (they must be as dry as possible).
- Turn on the fryer at 150 Celsius (302 F) and fry the grated potatoes at small quantities. After that reserve.
- Peel the onions and garlic. Slice the onions, and chop the garlic cloves.
- Add some olive oil to a frying pan and sauté the onions at a low temperature. After the onions start to golden up, add the garlic and the bay leaf and mix.
- Mix 3 yolks with one full egg and whisk them. Reserve
- After 5 minutes add the flaked codfish to the frying pan, and involve everything together. At this point you can remove the bay leaf.
- Add 2/3 of the potatoes and let them soften down with medium heat.
- Take the pan off the heat and add the whisked eggs to the mixture along with the rest of the potatoes and mix everything together.
- Plate with fresh chopped parsley and black olives.



Thank you for coming to our class! We would be much appreciated if you could take some time and give us a review of your experience. Obrigado Compadre!

José & João