BASCO
GOURMET SPAIN TO YOUR DOOR

Remojón Andaluz



PREP TIME
10 MINS

COOK TIME
15 MINS

TOTAL TIME
25 MINS

SERVES 4 PEOPLE

EASY

Ingredients

400g salt cod loin
4 large oranges, peeled and sliced into rounds or segments
½ red onion, finely sliced
100g black olives (preferably Kalamata or Aragón-style)
3 hard-boiled eggs, peeled and quartered
1 tbsp fresh oregano leaves
2 tbsp sherry vinegar
5 tbsp extra virgin olive oil
Sea salt to taste

Method

Place the salt cod loin into a deep container and cover completely with cold water. Cover and refrigerate for 48 hours, changing the water 3 times per day (morning, afternoon and evening). This removes excess salt while keeping the cod tender and delicate.

To poach the cod loin pieces, place in a pan with a splash of water, cover and simmer for 5–6 minutes until just cooked. Remove, cool completely and flake into large bite-sized pieces, removing any skin or bones.

Arrange the orange slices on a large serving platter or divide between four plates. Scatter over the cooled salt cod, sliced red onion and black olives.

Quarter the hard-boiled eggs and arrange evenly over the salad.

In a small bowl, whisk together the sherry vinegar, extra virgin olive oil and oregano. Taste before adding salt — the cod and olives already bring seasoning.

Spoon generously over the salad and leave for 5–10 minutes before serving so the flavours mingle. Finish with an extra pinch of oregano leaves and a drizzle of olive oil.

https://www.bascofinefoods.com/spanish-recipes/remojon-andaluz/