BASCO
GOURMET SPAIN TO YOUR DOOR

Bacalao en Aceite



PREP TIME
5 MINS

COOK TIME
30 MINS

TOTAL TIME
35 MINS

SERVES 4 PEOPLE

EASY

Ingredients

200g salt cod loin
1 large garlic clove, finely chopped
¼ dried guindilla chilli, finely sliced
150ml extra virgin olive oil

Method

To desalt the cod, place in a container and cover with cold water. Keep in the fridge for 48 hours, changing the water three times during this time.

In a small saucepan heat the oil and garlic until the garlic begins to fry and becomes light brown, add the guindilla chilli slices and set aside.

Pat dry the salt cod and cut into rectangles that are ½ cm thick. Pierce each piece of salt cod with a toothpick. Pour the garlic and chilli oil and marinade the Bacalao for 30 minutes before serving.

https://www.bascofinefoods.com/spanish-recipes/bacalao-en-aceite/