

CODFISH 'ROUPA VELHA'



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SERVES: 4

INGREDIENTS

6 pre-soaked, desalted codfish steaks • 8 medium potatoes • 1 large collard green •
1 large onion • 2 to 3 medium carrots • 4 eggs • 250ml extra virgin olive oil •
5 to 6 large garlic cloves • 1 tbsp cider vinegar

METHOD

You can use leftovers from the Christmas Eve dinner or cook the codfish, the greens, the potatoes, the carrots, and the eggs • Heat the olive oil and chopped garlic and onion in a pan over a moderate heat, until golden • Add the cooked greens and carrots, broken up into pieces, as well as the cooked potatoes, quartered, and slices of codfish, with all bones and skin removed • Add the vinegar and leave to cook over a low heat, stirring now and again • Serve immediately, with egg slices to decorate the serving tray

SUGGESTION

finish the meal with a slice of Azores pineapple. Its astringency helps to improve digestion of the fats eaten.