

## Raciones para 4

4  
Cod fillets (desalted)  
50 ml  
Extra virgin olive oil  
  
Black pepper  
150 g  
Aioli  
1  
Orange  
1  
Lemon  
1  
Lime  
30 g  
Pine nuts  
30 g  
Raisins  
80 g  
Spinach

- 1 Place cod fillets in an oven tray with olive oil and black pepper. Bake for 15 minutes at 170°C. Meanwhile, prepare citrus aioli with orange, lemon, and lime zest.
- 2 Add a tablespoon of aioli all over the fillets and cook au gratin.
- 3 Prepare spinach garnish at the same time by cooking pine nuts in a pan with olive oil until they are golden brown.
- 4 Add raisins and, in the end, spinach. Stir fry and set aside.
- 5 Serve cod fillets on a bed of spinach and roasted potatoes.

# Chef's Notes

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<https://cookinglovers.teka.com/es/receta/bacalao-gratinado-con-alioli-de-citricos/>

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