

Cod fillets with citrus aioli

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

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

