



## Consejo del chef

Serve this cod with hot cream to enjoy flavour completely, as well as that melting cheese elasticity.

## Raciones para 2

250g  
Fried, diced potatoes

200g  
Cod (previously soak in water to remove most of the salt and boiled).

20g  
Butter

1  
Tablespoon of flour

125g  
Cream

125ml  
of the boiled cod water

1  
teaspoon of black pepper

1  
teaspoon of nutmeg

50g  
Grated cheese

- 1 Preheat the oven at 220°C (top and bottom).
- 2 In a large pan, melt butter, add flour, and stir. Pour cream and water.
- 3 Add black pepper and nutmeg.
- 4 Add bacalao and fried potatoes, combining everything.
- 5 Place cod with grated cheese on the top into recipients for one. Cook au gratin at 220°C for 10 minutes.

# Chef's Notes

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<https://cookinglovers.teka.com/es/receta/bacalao-con-nata/>

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