Cod with cream



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 220ºC (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 220ºC for 10 minutes.

Chef's Notes

https://cookinglovers.teka.com/en/receta/bacalao-con-nata/