

Cod with aioli and young white wine

COOKING
LOVERS TESA



Consejo del chef

Serve with a glass of young white wine.

Raciones para

4 Cod loins

Pisto (Spanish recipe similar to ratatouille)

Black pepper grains

Salt

1 Egg for aioli

Olive oil

1/2 Lemon

1 Small clove of garlic

Young white wine

- 1 In an oven platter, spread the pisto on the base, place the four loins on it, and add olive oil with freshly ground black pepper.
- 2 Bake for 10 minutes at 170°C, depending on the thickness of the cod, until the flesh layers separate from each other.
- 3 Meanwhile, prepare the aioli by placing all the ingredients in a beaker and mixing with the hand mixer at the bottom. When the mayonnaise begins to blend, you can move the mixer up and down to finish the sauce.
- 4 Remove the cod from the oven and serve one loin per guest. Cover the top with the aioli and use a culinary torch to harden the top. If you haven't got one, cover the top with the aioli and place it in the oven at 200 °C for two or three minutes.

Chef's Notes

<https://cookinglovers.teka.com/es/receta/bacalao-alioli-horno-vino-blanco/>

