

Pasteis de bacalhau



Ingredients

- ✓ 500 gr potatoes suitable for mashed potatoes
- ✓ 350 gr cooked cod fish
- ✓ 4 tbsp milk
- ✓ 1 small onion
- ✓ 1 tbsbp finely chopped parsley (salsa)
- ✓ 3 egg yolks
- ✓ 2 cloves of garlic, finely chopped
- ✓ Nutmeg
- ✓ Pepper and salt

Directions:

Pull apart the desalted and cooked codfish and remove any bones and skin.

Blend until it is has a fibrous texture but not mushy. Set aside in large bowl.

Boil the potatoes and mash them with a little milk. Add the finely chopped onion, parsley, spices and egg yolks. Mix well.

Use two spoons to shape "pasteis" and gently drop them in hot oil of 350F/180C. Take them out when they are golden brown and put them on some kitchen paper to absorb excess oil.

Serve as a snack or appetizer.

Enjoy!

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