

Codfish with raisins and pine nuts



Serves 🍴 🍴

Ingredients

400 gr of dried cod soaked
20 gr of pine nuts
40 gr raisins
2 cloves garlic
3 tablespoons extra virgin olive oil
parsley

Method

Place in a pot oil and garlic, put on the cod endorsed by the side of the skin, cover with raisins and pine nuts, put the lid and cook for 25 minutes over low heat and never shoot it. Serve hot with chopped parsley.

Soak the dried cod

Rinse cod under cold running water, soak in a large bowl with fresh water, changing water 2 times a day, if you can even three. Repeat for 6-7 days.