

## Potatoes and dried salted cod Rösti

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For  

### Ingredients

350 gr of dried salted cod  
1 large potato  
1 clove of garlic  
1 sprig of rosemary  
1-2 tablespoons of extra virgin olive oil  
salt

### Method

Put the dried salted cod to soak for at least 2 days before preparing the recipe by changing the water three times a day. Cook the dried salted cod in a finger of water in a covered pot. Cook potatoes to steam with the skin, then peel and grate it in a bowl, add a pinch of salt. Remove skin and bones to the dried salted cod, work it with a fork, or rather with your hands and add to potato. Form 4 balls with the mixture, squeezing the sides with hands and put few leaves of rosemary on. Putting the four discs in a non-stick frying pan with 1-2 tablespoons of oil previously heated with garlic that will go to remove once it became brown. Cook 5/6 minutes per side on medium flame. Serve with fresh rosemary.