



RECOMMENDED BY ELENA FUCCI



## BACCALÀ CON PEPERONI "CRUSCHI" COD WITH "BRAN" PEPPERS

### METHOD

Immerse the cod in a saucepan full of cold water, put on the fire over a moderate flame, when the water starts to quiver cover the container, reduce the heat and continue cooking at a light boil for 8 minutes, no more to prevent the fish meat becomes fibrous.

Drain the cod, cut it into various medium-sized pieces, dilute it, fillet it and place it on a serving dish. In a pan heat the oil very well, remove it from the heat, distribute the dried peppers divided into small pieces and deprived of the seeds: the heat of the oil, in short, will make them become crunchy. Pour the oil with the peppers on the cod, sprinkle over all the finely chopped parsley and serve at the table.

### INGREDIENTS

- 700 g of dried cod
- 200 g "bran" peppers (dried)
- 2 spoons of chopped parsley
- 1/2 glass of oil



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