

**MY CULTURAL HERITAGE: FAMILY AND TRADITIONAL RECIPES**

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| **Name of the recipe:** | **Bacalhau à Gomes de Sá** |
| **Author:** | Elisabete Rocha |
| **Origin:** | City: Porto  Region: Ribeira, Porto  Country: Portugal |
| **Characteristics:** | Is a well-seasoned dish, very delicious and nutritious. |
| **Who created it?** | José Luís Gomes **de Sá** Júnior |
| **Why is it special?** | It is a recipe that my family always makes and is a typical dish of my city (Porto) |
| **When do I eat it?** | we eat almost every Sunday because it's already a food we're used to. |
| **Ingredients:** | 750 gr [of soaked](https://www.teleculinaria.pt/ingrediente/de-bacalhau-demolhado/) salted cod  750 gr of potatoes  Three onions  One and a half cloves of garlic  3 eggs  2.25 dl olive oil  One and a half bunch of chopped parsley  Pitted black olives  Salt and Pepper |
| **Preparation:** | 1. Soak the cod overnight (12 hours) or buy frozen cod ready to cook.  2. Boil the cod with the potatoes with skin, previously washed, in plenty of water for 10 minutes.  3.Drain the cod, remove the skins and bones and break it into shreds.  4.Cut the onions into thin slices and mince the garlic. Place it all in a pan with olive oil and stir until light brown.  5.Peel the potatoes and cut them into thick cubes or slices.  6. Add the cod and potatoes to the pan and stir everything lightly, but without letting it fry. Season with salt and pepper.  7. Boil the eggs, peel, and slice them.  8.Lay it all on a clay tray and bake in a hot oven for 10 minutes.  9. Serve it sprinkled with chopped parsley and garnished with boiled egg slices and black olives. |
| **Servings:** | Serves 6 people |
| **Cooking time:** | Preparation time: 30 minutes  Cooking time: 40 minutes |
| **Picture:** |  |