Bacalhau à Brás

Ingredients:

(for 4 people)

500g of soaked cod

400g of shoestring potatoes

6 eggs

2 onions

3 garlic cloves

1 dl of milk

0,5 dl of olive oil

Chopped parsley

Olives

Salt and pepper

To start, cook the cod, and then shred it.

To cook the cod, you must put water in a pan and let it boil. Add the cod and let it cook for about 8 minutes. When it´s cooked, take the skin and bone off.

Peel off the onions and garlic, cut the onions in four pieces (like half moons) and chop the garlic.

Separately, beat the eggs and add the milk.

After that, put a pan to heat, add the olive oil and start to braise the garlic until it has a golden colour.

Add the cod, mix it and let it cook for a bit longer. Then add the potato and stir.

After that add the milk and egg mixture.

Let it cook, but you should keep stiring it.

Remove the pan from the heat.

You can decorate it with chopped parsley and olives.

