



# Pataniscas de Bacalhau

## (Salt codfish fritters)

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### Ingredients:

500gr	boiled boneless codfish loins
5	eggs
2	medium size onions, finely chopped
1 ½ cup	flour
1	garlic clove, finely chopped
½ tablespoon	parsley, finely chopped
1 cup	water from poaching the cod
¼ cup	vegetable oil to fry
	salt to taste
	black pepper to taste



### Method:

1. Cook the codfish loins in boiling water for about 5 – 8 minutes. Remove the cod from the pot and let it cool. Reserve 1 cup of water for later. Shred the cod into flakes.
2. In a bowl mix eggs, flour, onions, flaked cod, parsley, and garlic. Stir in the reserved cooking water. Add salt and pepper to taste. Mix all ingredients together until you get a paste. It should be a thick paste consistency.
3. Heat the vegetable oil in a pan. Use a tablespoon to create small flat cakes and fry them over medium heat 2 or 3 minutes each side, until golden brown. Place the cakes onto a paper towel covered plate. Serve hot or cold.  
This recipe goes great with tomato rice.



**Note:** Before cooking, salted codfish must be soaked 1-2 days and water must be changed 2 or 3 times a day depending on the size of the cod loins. Alternatively, you can use frozen codfish loins, which don't need to be soaked.