

Codfish Cakes

Ingredients:

2 codfish fillets (fresh or soaked)
4 large potatoes
2 eggs
chopped parsley
chili
1 clove of garlic + 1 bay leaf

Preparation:

1. Bake the cod along with the peeled potatoes, garlic clove and bay leaf.
2. When the potatoes are cooked, drain the water well and peel them by hand.
3. Crush the potatoes with a fork and shred the cod, being careful to remove all the fishbone and the skin.
4. Mix cod with potatoes.
5. Add parsley, pepper and egg yolks.
6. Wrap everything.
7. Beat the egg whites and add to the previous preparation, stir well use your hands to mix all the ingredients gently.
8. Grab two tablespoons. With one spoon grab one serving of dough and with the other make the desired shape. The cod cake passes from one spoon to the other in order to shape the cakes; press and pull.
9. Put oil to fry with a garlic clove. When the garlic clove is golden, it is time to fry the cakes.
10. Remove the cakes from the frying pan when they are golden, indicating they are well fried, and place them on a plate with kitchen paper towels to absorb the excess oil.
11. Place the cakes on a serving tray. Decorate with parsley.
12. Your codfish cakes are ready! Bon appetit!

