

# Baked Codfish with Cream

## Ingredients:

900g sliced potato (not too thin)  
3dl of cooking cream  
4 pieces of codfish (fresh or soaked)  
salt  
1 small onion in thin half-moon slices  
olive oil

## Preparation:

1. Cook the potato slices in salted water.
2. In a separate pan, cook the cod, add salt if necessary.
3. When the cod is cooked, remove from heat and let it cool.
4. Shred the cod in medium chips.
5. In a frying pan, place the olive oil, onion. Stir fry.
6. Fry the cod, mixing it well with the stir fry.
7. Add the cream, a little milk, if necessary and mix the whole preparation well.
8. Place the potatoes in a baking tray and place the cod over them.
9. Then, put the tray in the oven for a few minutes until the top layer is golden.
10. If desired, sprinkle with parsley.
11. Your baked codfish with cream is ready! Bon appetit!

