



Estofinado recipe

For 4 persons

- 800 g of stockfish, or salted dried cod fish
- 600 g potatoes for mash
- 150 ml walnut oil
- 150 ml crème fraîche
- 4 eggs
- 3 garlic gloves
- bunch of parsley
- salt and pepper

Soak the stockfish during 4 to 5 days, or the cod fish for 1 day (you need to change the water regularly).

Boil 2 eggs (keep the other 2 for later in the recipe)

Mince the parsley and the garlic (keep aside)

The rest of the recipe should be done last minute to guarantee the creaminess of the recipe.

Put the fish in a big pan full of water and cook it during one hour in simmering water and cook the potatoes in the same water.

Once cooked, drain separately the fish and the potatoes.

Crumble the stockfish with a fork, mash the potatoes, slice the boiled eggs.

Then mix the fish, mashed potatoes, boiled eggs and cream.

Add salt and pepper.

In a bowl, beat the remaining 2 eggs, pour the walnut oil. Add this mix to the mash, put back on low fire for one minute and serve immediately.

Decorate with minced parsley.

PS: in some recipes, no cream is added. The Estofinado is served as a main dish but can also be served as appetizer, on top of toasted bread, dipped into walnut oil.