

Cod of Burgos style



Provincia

Burgos

Ingredients

(for 4 persons)

- 800 g of desalted cod.
- 2 onions.
- 2 red peppers.
- 1 clove of garlic.
- 3 tablespoons of olive oil.
- Salt.

Preparation method

Cut the onion and pepper into thin slices. Heat the oil and add the garlic, previously cut into slices. Fry it. Next add the onion and pepper and poach it for about fifteen minutes and season it. Arrange half of the fried sauce in a clay pot. Place over the cod, cut into four equal portions, and cover it with the other half of the fried sauce. Put the pot into the previously heated oven, in medium heat, and cook it for about twenty minutes approximately.