

Bacalao a la tranca



Provincia

Zamora

Ingredients

- 800 g of cod filets.
- 5 cloves of garlic.
- Teaspoon of sweet paprika.
- 70 ml of olive oil.
- 6 boiled eggs.
- 4 red peppers.

Preparation method

Cut the cod and desalt it 48 hours, changing the water at least four times. Peel the garlic and cut it into slices. Remove the skins and seeds from the peppers.

Cut into strips and save it.

Cover the cod with cold water and put to the heat to poach it. Once the water has foam, remove it and drain on a cloth.

Fry half of the garlic in oil, add the peppers and paprika, grind and pass it through the sieve. Put the pieces of cod in a clay pot and add the sauce. Put in the oven about 8-10 minutes, remove and thicken the sauce with circular movements.

Add the boiled egg and the rest of sliced garlic.