



VIÑA PUNTO ALTO

CHILE

Salt cod with a green crust

1 kg / 2.2 lbs. salt cod
3 cloves garlic (or more!) in their skin
200 ml / 7/8 cup / 7 oz. olive oil
1 stalk of rosemary
salt / freshly ground pepper
1 kg / 2.2 lbs. potatoes suitable to mash
100 g / 1¼ cup / 4 oz. stale bread
2 large handfuls Italian flat parsley
2 tablespoons olive oil

Fill a small saucepan with cold water and add the cloves of garlic (in their skin). When the water comes to the boil strain the garlic and start again with cold water. Repeat the operation 3 times in order to mellow the garlic flavour.
Remove the skins and mash the cloves. Reserve.

Fry the salt cod in a bit of olive oil with the rosemary. Break up the cod and add the mashed garlic.

Cook and mash the potatoes with a potato masher (do not use a food processor as you will end up with gluey mixture).

Add the cod and the rest of the olive oil to the mashed potatoes. Mix well and check seasoning.

In a food processor, mix the stale bread, parsley (and a touch of garlic if desired) with 2 tablespoons of olive oil.

Spread the cod/garlic/potato mixture into a large baking dish. Top with the bread and parsley.

Bake 20 minutes.

Accompany this dish with a Viña Punto Alto Chardonnay

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