



COD SALAD

□ **Ingredients (serve 8) :**

- 1 salted cod entire of more than 1kg
- 1 glasse of oil
- 1 cucumber • 4 avocados
- 1/2 glass of lime juice • pepper or hot pepper in powder

RECIPE

- 1- The day before, make desalinate the cod in some cold water. It is advisable to change the water repeatedly during the desalination.
- 2- In a wide pan, bring to the boil a big quantity of water and poach the cod desalinated in this water about ten minutes approximately.
- 3- Drain the fish. Remove the skin and the fish bones. Make it roast on average fire in a frying pan oiled beforehand.
- 4- Cut the cod in fragments in a salad bowl and pour the lukewarm oil of cooking there.
- 5- Peel the cucumber, cut it in fine slices. Salt fragments so obtained and let them clear several minutes.
- 6- Peel the avocados and cut them in dices.
- 7- Pour the slices of cucumbers into the salad bowl with the cod and the dices of avocados.
- 8- Add the juice of lime and sprinkle with pepper or with hot pepper according to your suitability.
- 5- Mix delicately and reserve for the cool until the service.

Bon appétit!



Other entrées :

