Cream cod with filo pastry

Categoria	Tempo de preparação	Dificuldade	Custo	Com quem?	Nº de pessoas
Receitas de Natal	Médio	Fácil	Low	With family	4 pessoas

Ingredientes

- 2dl Gallo First Crop 2019-2020
- 400g Boiled and shredded cod
- 150g Onion julienne
- 10g Chopped garlic
- 300g Fried potatoes in cubes
- 750ml Béchamel sauce
- 40g Grated "Ilha"cheese
- 250ml Cream
- 40g Filo pastry
- Salt to taste
- Pepper to taste

Modo de preparação

1. Braise the garlic and onion in Gallo First Crop 2019-2020.
2. Add the cod and the potatoes and fold everything nicely.
3. Add the béchamel sauce and cream and allow to boil.
4. Check the seasoning.
5. Place in aluminium rings and set aside.
6. Cut the filo pastry into large strips and brush with Gallo First Crop 2019-2020.
7. Stick the pastry around the rings, place the cheese on top of the cod and place in an oven at 180ºc for 10m, au gratin.
8. Remove the ring before serving, so the filo pastry surrounds the cod.

Produtos utilizados

First Crop 2019-2020

Extra Virgin Premium Olive Oil

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