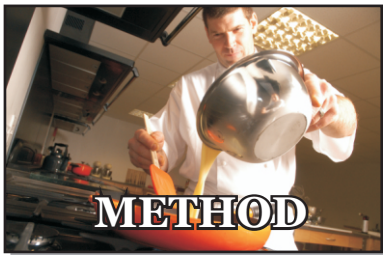


BACALHAU

1kg Fresh Cod Skinned and Boned
3 or 4 large potatoes
2 green peppers
100gm pitted olives
5 boiled eggs
150ml olive oil
1 large onion sliced
400ml fish stock
salt and pepper



1 Earthenware dish 25cm square
2 large pans
1 frying pan
Chopping boards
measuring jug



- 1 Peel potatoes and par boil for 5 to 6 minutes, drain and leave to cool
- 2 Roast peppers in the oven until the skin blisters and start to go black
- 3 slice the olives and boiled eggs, fry the onions in a little olive oil for 2 to 3 minutes
- 4 poach the cod in the stock until just cooked and drain
- 5 slice the potatoes and peppers quite thinly
- 6 grease the earthenware dish.
Lay a single layer of potatoes on the bottom and flake some cod over followed by some olives, peppers egg and onion. Add a little olive oil to each layer. Season with Salt and Pepper and repeat process until dish is full.
- 7 Finish with sliced potato and pour over the stock and drizzle with Olive Oil
- 8 Bake in the Oven at 150 degrees for 45 minutes or until the top has turned golden brown.