

DRIED CODFISH WITH CRUNCHY SKIN ON TOMATO SAUCE LAYER

Preparation time: 30 min

Difficulty: Medium

Ingredients

- Aromatic flowers: to taste
- Aromatic herbs: to taste
- Bread: 4 slices
- Dried codfish: 500 gr
- Lemon: 1
- Water: 100 cl



Preparation

Steam the dried codfish fillet then grill it on the skin side.

In the meantime, cook the **Pomì chopped tomatoes** by adding a glass of water and extra-virgin olive oil to it, then sieve it with a fine mesh and pour it over the dish, thus obtaining a shiny and soft layer.

Plate everything adding a slice of crispy bread on which to place the cod fillet and add a slice of lemon, herbs and aromatic flowers.

For this recipe we used:

Chopped Tomatoes
400 gr

