CREAMED SALTED COD ON CRISPY POLENTA



Menù Ingredients

130 g Èbaccalà - WL1X

150 g Polenta della casa - Homemade Polenta - PL1

20 g Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5

q.s. Semi di sesamo – Sesame Seeds - R00

Ingredients

q.s. Parsley

Chef: Leonardo Pellacani

Gluten Free

Method

Serve 6

Prepare the polenta following the instruction on the package. As soon as it is ready pour the polenta into a greased pan to cool it. With the help of a pastry cutter make circular shapes polenta and toast them in the oven until crispy. In a mixer whip up the cod with the oil for few minutes. Top the polenta with the whipped cod and garnish with parsley ,sesame seeds and serve.

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