FRIED COD WITH SPICY CARAMELIZED ONIONS



Menù Ingredients

80 g. Cipolla Caramellata all'aceto balsamico di Modena I.G.P. (Caramelised onions in Balsamic Vinegar of Modena PGI) - ZU2

q.b. Aceto di vino bianco - White wine vinegar - E00

Ingredients

q.s. Corn oil

q.s. Mint

q.s. Fresh Chili

220 g. Sparkling water

120 g. Flour

850 g. Salted Cod, desalted

Chef: Leonardo Pellacani

Method

Serve 6

In a bowl, prepare the batter combining the flour with sparkling water and a pinch of salt. In the meantime, clean the cod, removing the skin, then cut it into 2 cm thick pieces. Bring the corn oil to temperature, dip the pieces of cod in the batter, then fry them in it. When the fish is golden brown, drain it and dry it on paper. Mix the Caramelized onion with the fresh chilli pepper chopped into small pieces, the fresh mint leaves and a little wine vinegar. Place the fried cod on the plates and serve it with the prepared spicy caramelized onion sauce.

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Registered Office/Plant: Via Statale 12 n.102 - 41036 Medolla (MO) | Offices: Via Concordia n.25 - 41032 Cavezzo (MO)