

SALTED CODFISH BALLS



Chef: Monica Copetti

Method

Makes 30 balls

Crush the garlic clove finely and add the seed oil. Empty the tin of Èbaccalà into a bowl and mix in the Fiokki instant mashed potatoes, the Parmigiano Reggiano cheese and the garlic-flavoured oil. Add salt and pepper and stir the mixture by hand. Leave to stand for 2-3 minutes, then form 2-3 cm balls and fry in plenty of hot oil.

Tips

Also excellent baked in a fan oven at 190°C for 5 minutes.

Menù Ingredients

1 tin Èbaccalà - WL1X

50 g Fiokki - Fiokki Potato Flakes - PC0

Ingredients

to taste Seed oil

to taste Salt and pepper

to taste Parsley

1 garlic clove

50 g Parmigiano Reggiano cheese