

Roasted (Gröstl) salt cod ragout (For 2 Person)

Fish	400 g of cod
Vegetables	200 g cooked and peeled potatoes sliced into slices. 30 g onions
Another	1 L fish soup or water 20 ml oil 20 ml olive oil 50 ml white wine 100 ml cream



Conditions	½ hacked clove of garlic 1 teaspoon sliced dill 1 teaspoon sliced parley 1 bay leaf 1 teaspoon white wine vinegar 1 pinch of cinnamon pepper salt
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- Let the cod in cold water for 8 - 10 hours, so it can swell, but change the water often.
- Then let the fish in a pot with fish broth slowly cooking until its soft, let the fish cool in the broth and slice into small pices.
- Give the potatoes into a pan and fry the potatoes like roast potatoes.
- Cut the onion into thin strips and fry in olive oil, and then add the garlic and the fish and sauté. Pour the white wine, then the cream, dill, parsley, bay leaf and add the potatoes, with a little mild white wine vinegar, salt, pepper and cinnamon spice and serve it.

Cooking time (Fish): 15-20 minutes

Recommendation

- Serve the fish with salad.