

## COD FISH SCONE



### **Ingredients (yields 20 units):**

500 g soaked and clean cod

500 g whole red potatoes with peel

1 clove minced garlic

1 egg

Peanut Oil, Cotton, etc. to fry the necessary

Finely chopped parsley to taste

Black pepper taste

Salt to taste

### **Preparation:**

1. To demolish cod, which depends on the salting process, the excess salt must be removed and rinsed.
2. Soak cod in water for one day in the refrigerator by changing the water every eight hours or so if put or refrigerate in water for two days or more by changing the water every six hours if it is tenderloin. thick.

3. Fresh water to be changed from cod must be at the same temperature as used water, otherwise it will enrich the fibers.
4. After desalting the cod, bring to a boil in the water with the skin up and not more than 10 minutes for the meat not to dry.
5. Cook the peeled potatoes in boiling water until tender.
6. Peel and pass in a still warm sieve.
7. Shred the lint cod between a clean cotton cloth.
8. Add the shredded cod in the potato and the garlic, parsley, salt and pepper.
9. Lay the whole egg and stir until the ingredients are well incorporated.
10. To make small balls in the hand with approximately 50 g.
11. Fry in hot oil by dipping.
12. Allow to drip on paper kitchen towels.
13. Serve hot.