

Baccala White

6 servings

1 hour

Serve cold on Christmas Eve.

Step 1 48 hours before cooking, soak the baccala in a pot with enough water to cover it. Change the water every 12 hours. Refrigerate while soaking.

Salted Dried Cod

Step 2 Preheat the oven to 375 deg F.

Step 3 Lined a baking sheet with parchment. Rub 5-6 fish pieces with olive oil. Season with black pepper. Bake at 375 deg F for 40 min.

Step 4 Let the fish cool and then put into a casserole dish. Add raw garlic, extra virgin olive oil, fresh parsley. Put in the refrigerator to let the flavor of garlic and herbs mix with the fish.

**A few cloves of garlic,
sliced
Handful of fresh parsley,
chopped
Enough extra virgin olive
oil to coat the fish**