



TAPAS OF COD-STUFFED PEPPERS FOR SHARING



INGREDIENTS

- 200G COD
- 1 MILD CHILI PEPPER
- 1 CLOVE OF GARLIC
- 1 SLICE OF BREAD
- 100 ML MILK
- 150 ML OLIVE OIL
- 16 ROASTED PIQUILLO PEPPERS FROM A TIN
- 1 LOAF OF BAGUETTE STYLE BREAD
- 150ML OF DOUBLE CREAM
- SALT
- 6 COCKTAIL STICKS
- 6 SKEWERS
- 6 STALKS OF CHIVE



PREPARATION



Place the cod in a small saucepan with oil, the crushed garlic and the chili, over a medium heat. Let it cook for around 15 minutes. Remove, flake the cod and set aside the oil.



Place the soaked bread into a blender. Blend, gradually adding the oil to create a kind of mayonnaise. Add the flaked cod, salt and set aside. Use a spoon to help fill 8 peppers.



Close them with a cocktail stick if desired. Bake for 8 minutes at 180° and set aside to serve. Meanwhile, blend a couple of peppers with the cream, place in a saucepan and warm through. Add salt to taste.



Place some slices of toasted bread on a tray. Pour a little sauce on each and finish off with a stuffed pepper held on with a skewer. Cut some chives to put on top of the peppers.

Enjoy!