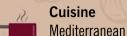


Difficulty Easy





4 Diners



Time 20 minutes

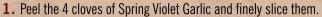


Variety Spring Violet

Ingredients

- 4 cloves of Spring Violet Garlic
- 200 gr of desalted Cod
- 2 Italian Green Peppers
- 8 Eggs
- 40 ml of Cream
- 1 Dry Chilli Pepper
- Fresh Dill
- Extra Virgin Olive Oil
- Salt

Scrambled Eggs with Cod and Spring Violet Garlic



- 2. Cut the Chilli Pepper into thin slices.
- 3. Remove the Green Pepper seeds and cut the Pepper into small dice.
- 4. Finely dice the desalted Cod.
- **5.** Pour a dab of Oil in a non-stick pan on medium heat and add the Garlic and Chilli Pepper.
- 6. Sauté for a few minutes and add the Green Pepper. When it starts to soften, add the Cod and cook for 5 minutes.
- 7. Add the eggs, and when the egg-white starts to curdle, mix thoroughly.
- 8. Pour the cream, mix and add Salt to taste.

Dish Presentation:

- 9. Place the scramble on a plate with the help of a circular mould and press down lightly with a spoon so that it retains its shape once you remove the mould.
- 10. Garnish with Fresh Dill and a few Chilli Pepper slices.

Tips from the Chef Miguel Angel Mateos

- You can enrich this dish with chopped and sautéed Onion or Red Pepper.
- When cooking with desalted Cod you must be cautions with salt, since it will always be saltier than fresh Cod.

