



**Difficulty**

Easy



**Cuisine**

Mediterranean



**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



1. Peel the 4 cloves of Spring Violet Garlic and finely slice them.
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 Ángel Mateas

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