



GEORGE MENDES

SALTED COD SCRAMBLED WITH EGG, CRISPY POTATO AND BLACK OLIVE

Serves 4

Ingredients

¼ cup pitted Kalamata olives

Extra virgin olive oil as needed

¼ cup peeled shoestring, julienned Yukon gold potato

½ cup flaked desalted bacalhau

4 large eggs

2 tbsp extra-virgin olive oil

½ thinly sliced small onion

2 thinly sliced garlic clove

Kosher salt and freshly ground white pepper to taste

2 tbsp of chopped parsley leaves

¼ tsp fresh lemon juice





Preheat oven to 200°F. Place the olives on a parchment paper-lined sheet pan and bake until totally dried and easy to crumble. Alternatively, use a dehydrator set at 145°F. Cool completely, then mince. You should have 2 tablespoons.

Fill a small saucepan with canola oil to a depth of 2 inches. Heat to 375°F. Add the potatoes in batches to fry until golden brown and crisp, adjusting the heat to maintain the temperature and gently stirring to cook evenly. Drain on paper towels.

Break the eggs into a small bowl and whisk until blended. Reserve.

Heat a medium nonstick pan over low heat and coat with the olive oil. Add the onion and garlic and sweat, stirring occasionally, until translucent. Add the flaked cod and cook for 15 seconds, stirring, then add the beaten egg and a few strokes of white pepper. Cook, stirring constantly, until just set but still wet. Fold in the parsley, lemon juice, add the olives and potatoes.

Serve immediately.

