DRIED CODFISH WITH CRUNCHY SKIN ON TOMATO SAUCE LAYER



Preparation time: 30 min
Difficulty: Medium

Ingredients

- Aromatic flowers: to taste
- Aromatic herbs: to taste
- Bread: 4 slices
- Dried codfish: 1.1 lbs
- Lemon: 1
- Water: 4 cups

Preparation

Steam the dried codfish fillet then grill it on the skin side.
In the meantime, cook the **Pomì chopped tomatoes** by adding a glass of water and extra-virgin olive oil to it, then sieve it with a fine mesh and pour it over the dish, thus obtaining a shiny and soft layer.
Plate everything adding a slice of crispy bread on which to place the cod fillet and add a slice of lemon, herbs and aromatic flowers.

For this recipe we used:

None 0.9 lbs

