

Blue Talon Bistro's
BRANDADE de MORUE®
from Chef David Everett

Ingredients

1 lb.	Salt Cod - soaked overnight in cold water
1	med sized Yukon Gold Potatoes - cooked
16 oz.	Milk
16 oz.	Water
2 oz.	Olive Oil (plus a little for making toast)
2 cloves	Garlic - sliced
1 tsp	Finely Chopped Fresh Chive
to taste	White Truffle Oil
1 ea.	Sliced Baguette

Preparation

Combine soaked cod, water, milk and garlic and simmer until the cod is very soft. Drain cod mixture and transfer to mixing bowl, add cooked potato and mix together. Once the potato and cod are well mixed, slowly add the olive oil. Keep covered and warm until ready to serve.

Brush the sliced baguette with olive oil and toast in the oven until lightly browned.

Just before serving drizzle with Truffle Oil and sprinkle with chives. Serve with toasted slices of baguette.

Note: the salt cod will be milder if you change the water once or twice during the overnight soaking process.