



# DRIED CODFISH WITH CRUNCHY SKIN ON TOMATO SAUCE LAYER



**Time:** 30 min.

**Difficulty:** Medium

## Ingredients (4 people)

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- Finely Chopped Tomatoes 400g 400 gr
- Aromatic flowers to taste
- Aromatic herbs to taste
- Bread 4 slices
- Dried codfish 500 gr
- Lemon 1
- Water 100 cl

**For this recipe we used:**



## 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.