

BACCALÀ IN OLIO D'OLIVA E AGLIO



CODE	95987
COUNTRY OF ORIGIN	Portugal
WEIGHT	Net weight: 120 g (Drained weight: 80 g)

Compact salted cod fillets with white flesh preserved in extra virgin olive oil

DESCRIPTION

Strips of salted cod pulp fished in the North-East Atlantic seasoned with extra virgin olive oil and garlic; tasty for appetisers, main courses

APPEARANCE

The flesh of the fish, white and compact, is completely immersed in extra virgin olive oil and garlic

TASTE

The aromaticity of the olive oil and the strong flavour of garlic are very well balanced on the palate, the cod is juicy and soft. The ingredients come together masterfully to create one of the most typical recipes of the Portuguese culinary panorama

PRODUCER

Josè Gourmet - Perafita (Portogallo)

OUR SELECTION

Josè Gourmet is a Portuguese company, one of the smallest canning companies in the Iberian Peninsula, born in 2008 thanks to Adriano Casal Ribeiro, former pilot and company director, and Luis Mendonça, illustration teacher and artistic director of Josè Gourmet. An ambitious project of theirs, born with the aim of bringing to market a vast line of gastronomic products that tell the story of Portugal and its cuisine. We liked this truly unique line of fish preserves and pâtés, anchored in Portuguese tradition but winking at international gastronomy. Mendonça's artistic hand can be seen in the carefully crafted packaging, in which the irreverent and unconventional graphics of local illustrators explode, who have revisited the product in a caricatured way

CURIOSITY

A recipe that narrates the gastronomy of Portugal and seeks to preserve its tradition by proposing a faithful version ready to use

SUGGESTIONS

Salted cod in olive oil with garlic is excellent for tapas or to be enjoyed on its own as an entrée, accompanied by a good sparkling wine or a structured white wine