



SPAIN FOOD SHERPAS

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AUTHENTIC TASTE EXPERIENCE

MALAGA STYLE SALAD

INGREDIENTS:

3 potatoes
100 gr. salted cod
3 oranges
Extra virgin olive oil (at least 100ml)
2 to 3 spring onions
Green olives (Aloreña if possible, at least 15)
Salt

ELABORATION

Previous preparation: To start, you need to desalt the cod. Immerse it in a bowl with cold water for 24 to 48 hours, exchanging the water every now and then.

The recipe: Boil the potatoes until they're tender and ready. (In this water you could also introduced during the cooking time the cod, once it is already a bit desalted. This adds some salt and flavor to the potatoes.) Once cooled down, dry and peel them and cut them into medium- sized pieces that are easy to eat.

Fillet the oranges so there is no white part left over and cut them into pieces the same size as the potatoes. You can keep the juice to add it later on to the salad.

Cut the spring onions into thin slices and start bringing the ingredients together: Mix the potatoes with the oranges and onions and add the desalted, pulled cod over everything in thin strips/pieces*. Add the green olives and end it all with a pinch of salt and a generous amount of extra virgin olive oil.

* You can also desalt the cod and then roast it in a flame.

Enjoy!

