

## COD FISH PIE



### Ingredients (serves 4 people):

#### Dough

½ kg wheat flour

350 g of cold butter

1 egg

1 pinch of salt

1 egg yolk to brush

1 strand of brush oil

#### Filling

800 kg of ready cod soaked with 3% salting

2 tbsp olive oil

1 liter of milk

Pitted black olives to taste

1 chopped onion

2 cloves garlic, minced

250 g of peeled seedless ripe tomatoes

1 box of heavy cream

Black pepper to taste

Salt to taste

Chopped parsley to taste  
Spring onion minced to taste  
1 glass of diced palm heart drained

**Preparation:**

1. For dough put the wheat flour in a bowl.
2. Drill a hole in the middle and add the remaining ingredients.
3. Stir until incorporated and obtain a firm and smooth consistency.
4. Let stand for 30 minutes in the fridge.
5. For codfish filling, bring to boil in milk and skin upwards and do not spend more than 10 minutes for the meat not to dry.
6. With the fish still warm shred the codfish on petals and remove the fish bones and skin.
7. Bring olive oil, garlic and onion to a heat in a pan.
8. Add cod in petals and tomatoes and olives, allowing to fry for 10 minutes.
9. Then add heavy cream, stir well and remove from heat.
10. Taste salt and pepper and add parsley and spring onion.
11. Allow to cool and add the drained palm and mix well.
12. For mounting between two PVC films stretch a portion of dough approximately 0.5 cm thick and about the size of a false bottom baking sheet. Reserve in the fridge.
13. On a false bottom baking sheet, cover the bottom and sides with the remaining dough about 0.5 cm thick.
14. Leave in the fridge for 15 minutes.
15. Separate egg white from egg yolk in different bowls.
16. Lightly beat the egg yolk with a drizzle of olive oil.
17. Pass the egg white over the edge of the dough on the false bottom baking sheet.
18. Place the filling and cover with the remaining open dough between the PVC films.
19. Brush the dough with the beaten egg with the drizzle of olive oil.
20. Drill a small hole in the center of the dough to let the steam out and not steam when baking.
21. Bake in preheated oven at 180° C for approximately 50 minutes or until golden.
22. Remove from oven and allow to cool slightly.
23. Remove ring from roasting pan and to serve.