

## Pataniscas de bacalhau (Salt cod parcels)



Serves 4

**600g salt cod**

**4 eggs**

**50 g flour**

**1 onion finely chopped**

**A bunch of parsley finely chopped**

**oil for frying**

**Salt to taste**

**Pepper to taste**

- 1 After soaking, bake cod.
- 2 Flake the cod removing all skin and bones
- 3 Beat the eggs with the flour until smooth
- 4 Add the onion, parsley to the cod, season to taste and form small cakes.
- 5 Dip in the batter and fry spoonfuls of the mixture in hot oil.
- 6 Drain on paper towels.