

Baccalà alla vicentina al forno

Ingredients:

- * 500 g salt cod
- * 200 ml milk
- * 10 black olives
- * 4 salted anchovies
- * 10 capers
- * 1 bay leaf
- * 200 ml vegetable broth
- * Salt
- * Pepper

Steps:

1. Place the salt cod in water at least 12 hours in advance.
2. When the salt cod is fully rehydrated, remove it from the water and with your hands, remove the pieces
3. In a BLACK.40 tray, place olive oil, anchovy fillets, black olives, capers, and bay leaf very scattered.
4. Place the pieces of salt cod on top (more or less small is to your liking), season with salt, pepper, and co
5. Cook according to the recommended program.