

Bacalhau à Brás

A Lisbon classic made with flaked salted cod, shoestring potatoes, onions, and softly set eggs.

- 500 g salted cod (desalted and flaked)
- 500 g potatoes (matchstick/shoestring)
- 1 large onion, thinly sliced
- 2 cloves garlic, minced
- 4 eggs, lightly beaten
- Olive oil (for frying and sautéing)
- Black olives and chopped parsley (to garnish)
- Salt and black pepper to taste

1. Desalt the cod overnight if needed. Drain and flake into bite-size pieces.
2. Fry the potatoes into straw-style fries; drain on paper towels and set aside.
3. Sauté onion and garlic in olive oil until translucent. Add the cod and cook briefly.
4. Fold in the potatoes, then pour in the beaten eggs, stirring gently until creamy (not dry).
5. Season, garnish with olives and parsley, and serve immediately.