

## Salt cod brandade with the magimix

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5 min	5 min 32 min	5 min 32 min 37 min	5 min 32 min 37 min 2/10
5 min 32 min 37 min 2/10 9	5 min 32 min 37 min 2/10 9 12	5 min 32 min 37 min 2/10 9 12 18	

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600g of potatoes  
400g of salt cod  
100g of heavy cream  
50g of olive oil  
+/- 20g of butter  
10g of lemon juice  
2 cloves of garlic  
Flat-leaf parsley  
Pepper

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**<span itemprop="recipeIngredient">600g of potatoes<br/></span><span itemprop="recipeIngredient">400g of salt cod<br/></span><span itemprop="recipeIngredient">100g of heavy cream<br/></span><span itemprop="recipeIngredient">50g of olive oil<br/></span><span itemprop="recipeIngredient">+/- 20g of butter<br/></span><span itemprop="recipeIngredient">10g of lemon juice<br/></span><span itemprop="recipeIngredient">2 cloves of garlic<br/></span><span itemprop="recipeIngredient">Flat-leaf parsley<br/></span><span itemprop="recipeIngredient">Pepper<br/></span></b>**

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Put water in the Thermomix bowl.

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Peel the potatoes, cut them into pieces, and place them in the steaming basket, then close the bowl with the lid.

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Place the desalted salt cod in the Varoma dish and place it on top of the Thermomix lid.

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Set for 20 minutes at speed 1 and Varoma temperature.

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When it beeps, keep the salt cod and potatoes warm, then empty the water from the bowl.

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Put the garlic clove in the bowl and blend for 5 seconds at speed 5.

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Add 10g of oil and cook for 5 minutes at 70°C and speed 2.

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Preheat the oven to 200°C.

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Pour the potatoes, salt cod, heavy cream, lemon juice, flat-leaf parsley, and pepper into the Thermomix bowl and program for 2 minutes in reverse function. Meanwhile, pour the olive oil through the lid opening.

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Pour the mixture into a gratin dish.

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Make grooves with a fork and add small pieces of butter on top of the salt cod brandade.

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Bake for approximately 10 minutes, until the surface is golden.  
Enjoy this delicious fish dish made with Thermomix. Yum ;)