

Chez Moi!

AT HOME WITH
Trish Deseine
AND NEFF

PIQUILLO PEPPERS STUFFED WITH BRANDADE



Transform this store cupboard staple into a delicious bite for guests in the new year or just for you!

For 6
1 day soaking
45 minutes cooking and preparation

Ingredients

- 500g dried salt cod
- 1kg Rooster potatoes, peeled
- 250ml fresh milk
- 1/2 lemon
- 2 tbsp olive oil
- 2 garlic cloves, crushed into a purée
- Paprika, Cayenne or Espelette pepper
- 1 jar or tin of piquillo peppers, or roast red peppers

For the brandade

- 1.** Run the salted cod fillets under tap water, then soak them in the fridge, covered in water, for 24 hours - changing the water several times.
- 2.** Peel the potatoes, cut them into large pieces and boil or steam them (I use my NEFF steam oven for the fluffiest mash!)
- 3.** When the potatoes are soft, mash them with a potato masher, incorporating the milk bit by bit until you obtain a smooth texture. You don't need to add it all if its smooth.
- 4.** Bring a medium pan of water to a boil with the juice of 1/2 lemon. Add the cod, cutting it if necessary so that it is well covered with water. Simmer for 8 or 10 minutes before removing the cod. Keep a glass of cooking water to adjust the potato mash texture if needed.
- 5.** Remove all bones from the cod, by pulling it into small flakes.
- 6.** Mix the cod through the mashed potatoes with the olive oil, garlic and Espelette pepper. If the mixture is too thick, add a little of the cooking water.

To assemble

- 1.** Remove the piquillo peppers from their jar and drain them before opening and stuffing them with the brandade.
- 2.** Pack them well with a spoon and place the peppers tightly together in a flat serving dish. Serve hot, warm or cold, whatever you prefer!