

# Buñuelo de Bacalao

By Chef Mariano Fernandez

## INGREDIENTS:

<b>400g</b> Atlantic cod filet	<b>100g</b> fresh egg
<b>600ml</b> water	<b>8g</b> chopped garlic
<b>115g</b> butter	<b>5g</b> Italian parsley leaves
<b>115g</b> flour	<b>7g</b> sea salt

## PREPARATION

- Add water to a medium pot and bring it to boiling point. Remove from heat.
- Insert chopped cod in small pieces into the water.
- After 10 min recover 50 ml of water and reserve. Strain the cod. (reserve the rest of the water until finished just in case).
- In another pot, add the butter, garlic and parsley, and cook until it is golden in color. Then add the flour and make a roux.
- To the same pot, add 50 ml of water and the cod. Stir until the dough is not sticky (should come off the walls and bottom of the pot).
- Remove from stove and add eggs. Mix with a wooden spoon.
- Put the mix in a container and let it rest overnight in the fridge.
- The next day, portion the mix into balls (approximately 40g)
- Turn on the fryer and set the temperature to 180°C. If you do not have a fryer, use a small pot with enough vegetable oil to deep fry (use a candy thermometer to check the oil temperature).
- Fry the buñuelos until they have a crispy golden exterior (2 minutes maximum).



## KAKI PERSIMON® ALL I OLI

<b>150g</b> kaki persiMon® puree (see elaboration below)
<b>200ml</b> canola oil
<b>6ml</b> EVOO (extra virgin olive oil)
<b>1</b> garlic clove
<b>1</b> chicken egg
<b>3ml</b> Sherry vinegar
<b>1g</b> sea salt

- Blanch the whole, peeled garlic cloves 4 times, using a cold start each time.
- Add the kaki persiMon® puree, garlic, egg, vinegar and salt to a blender.
- Blend on medium speed, drizzling oil until you achieve an emulsion (mayonnaise consistency).

## KAKI PERSIMON® PUREE

<b>150g</b> kaki persiMon® diced skinless
<b>60ml</b> water
<b>15g</b> sugar

- In a small pot, add the kaki persiMon®, sugar and water. Cook slowly until the kaki persiMon® is tender.
- Reserve in fridge until use.

Source: [www.persiMoncanada.com](http://www.persiMoncanada.com)