

Codfish with roasted garlic, crushed potatoes



List of ingredients

Crushed potatoes with olive oil	1200 g
Cod back with skin	1500 g (10 piece (s))
Fresh garlic	75 g (15 cloves)
Cooking cream	500 g
Cherry tomato	300 g (30 piece (s))
Celery leaf	50 g

Instructions

1. Peel 15 cloves of garlic and place in the oven at 120 ° C for 15 minutes.
2. Boil 500g liquid cream with roasted garlic cloves and cook for 15 minutes.
3. Switch to the blunder and season salt and pepper. Reserve warm.
4. Return the crushed potatoes to the oven at 140 ° C for 14 minutes.
5. Cook the fish in a frying pan with olive oil.
6. Place the crushed potatoes, place the fish on top and top with garlic cream.
7. Switch to the blunder and season salt and pepper. Reserve warm