

CREAMY COD GRATIN

Recipe by Kosta the Fishmonger © worldwide 2010



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| 1 ½ - 2 lbs | Pacific cod fillets | 2 large | Yellow flesh potatoes peeled & sliced |
| 1 Tbsp. | Olive oil | 1 cup | Whipping cream |
| 2 Tbsp. | Butter | 1 med. | Sliced onion |
| 2 Tbsp. | Chopped parsley | 2 Tbsp. | Parmesan cheese grated |
| ¾ cup | Mozzarella cheese grated | 1 Tbsp. | Bread crumbs |
| Salt and white pepper to taste | | Pinch of nutmeg | |

- 1) Coat the potatoes with oil and spread onto a baking tray with parchment paper. Place into a pre-heated oven of 375 F for 15 minutes. Turn once mid way. When cooked and lightly browned on both sides remove from oven, season with salt and pepper.
- 2) While the potatoes are cooking, in a pan on medium heat add 1 Tbsp butter, whipping cream and reduce till thickened, season with pepper and a nutmeg.
- 3) In another pan add the remainder of the butter, the onion and 1 Tbsp. parsley, season with salt and cook till golden in colour.
- 4) Once all your ingredients are ready you could start preparing your gratin.
- 5) In a small baking dish layer the ingredients as follows; potatoes, onions, half of the cream sauce, the cod, and the balance of the cream sauce, cheese, the two cheeses and lastly the bread crumbs.
- 6) Then bake at 400 F for 25 minutes or till the cheese turns golden brown.
- 7) Let the gratin stand for 10 minutes before serving.