

Christmas Recipes by De Raiz Restaurant – Viseu Center of Portugal

Codfish confit with green cabbage rice

Ingredients: (1 portion)

- 1 codfish fillet
- 300 ml of Olive Oil
- 80g of Carolino Rice
- 200g of cabbage
- 50g of Onion
- 1 garlic clove
- 10g of red pepper
- 10g of tomatoes
- Sweet pepper qb
- Salt qb
- white wine qb

Preparation:

Start by peeling the onion and garlic. Finely chop the onion and slice the garlic. Sauté the garlic and onion in a pan with a little olive oil. Add the pepper and the tomatoes cut into small cubes. After sautéing well, add white wine and season with sweet pepper.

In a pan put boiling water with salt. Add the cabbage. After cooking briefly remove from heat and rinse with cold water. Then drain well and grind everything until a homogeneous puree is obtained.

Reserve.

In the saucepan add the rice and stir. Then add the water you used to cook the cabbage. When cooked, add the cabbage puree and cover everything very well.

Prepare the codfish by taking the slice and cutting only the fillets without the bones. Then put a pan with the olive oil on the heat. This should not exceed 80°C. Put the codfish fillets in the pan and leave it for 15 minutes.

Serve the codfish confit on the rice.

Rabanada (French toast) with red wine ice cream

Ingredients: (1 portion)

- 1 Slice of bread
- 200ml of milk
- 1 cinnamon stick
- Cinnamon powder qb
- Sugar qb
- orange zest qb
- 2 eggs

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- oil qb

Preparation:

Cut slices of recessed bread.

In a casserole, melt the milk with a cinnamon stick, sugar and orange zest. Dip the bread in this preparation and let it drain. Then pass it on the previously beaten egg and fry it in hot oil. Then stir in mixed sugar and cinnamon powder.

Serve with a red wine ice cream.