

# Baccalà alla romana

## Salt cod in Roman style

The Baccalà alla romana, the Roman style salt cod is served in restaurants all year round. Cut into small pieces and fried in a dough, it is one of the most traditional Roman dishes:

### Ingredients (4 people):

600g cod  
100g flour  
water  
pepper  
oil

### Preparation:

Soak the cod in water for about 2 days in the refrigerator and change the water several times. Now wash the fish in water, rinse off the salt and drain well. Cut the fish into 2 cm thick slices and let the water drain again. Stir the flour and water into a non-liquid dough. Heat the oil in a skillet or deep fryer, roll the fish pieces in the dough and fry them for 10 minutes in the hot oil. Drain on kitchen paper, season with pepper and serve warm.



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