



# Camino & El Niu by Motel Empordà

## Dried cod, salt cod, cod tripe, song-thrushes, potatoes

The potatoes, the salt and dried cod, the ox snout as a base for the song-thrushes is a winter dish

**[INSTRUCTIONS]** [1] Soak the dried cod in water for at least 10 days. [2] Blanch the cod tripe and then skin. [3] Peel and cut roughly the potatoes and dice the tomatoes. Clean the song-thrushes and slice them in half lengthwise. [4] Put a pan on the stove, add olive oil and quickly brown the song-thrushes and then set to one side. [5] Add the green peppers, garlic, parsly and the tomatoe. And cook slowly. Then add in the potatoes, dried cod, song-thrushes, ox snout and salt cod, cover with fish stuck and simmer until it's ready.

You should really keep the dried cod in water for at least a fortnight.

**Camino** Serve at between 14 and 16°C, it can be decanted if you so wish.

## INGREDIENTS FOR 4 PERSONS

240 g dried cod ('peixopalo')  
4 song-thrushes  
800 g potatoes  
200 g cod tripe  
210 g ox snout  
300 g salt cod  
240 g green peppers  
200 g garlic  
200 g ripe tomatoes  
72 g parsly  
148 cl fish stuck  
20 cl olive oil  
4 g salt  
8 mg pepper

